(USA) - **ELECTRICS HEATED MICROWAVE STEAM CONVECTION OVENS**
INSTALLATION, OPERATION AND MAINTENANCE — Page 11

(IT) - **FORNI CONVEZIONE/VAPORE MICROONDE ELETTRICI**
INSTALLAZIONE, USO E MANUTENZIONE — Pagina 35

(CDN) - **FOURS À CONVECTION/VAPEUR MICRO-ONDES ÉLECTRIQUES**
INSTALLATION, UTILISATION ET ENTRETIEN — Page 59

(ES) - **HORNOS MICROONDAS DE CONVECCIÓN Y VAPOR ELECTRICOS**
INSTALACIÓN, USO Y MANTENIMIENTO — Pág. 83

DOC. NO. **5958 992 00**
EDITION 1 E 0410 **LA**

IMPORTANT SAFETY INSTRUCTIONS

USA

When using electrical appliances basic safety precautions should be followed, including the following:
WARNING - To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy:

1) **Read all instructions before installing and using the appliance.**
2) **Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found on (see section III.).**
3) **This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" found on (see paragraph 7. - section II.).**
4) **Install or locate this appliance only in accordance with the provided installation instructions.**
5) **Some products such as whole eggs and sealed containers - for example, closed glass jars - are able to explode and should not be heated in this oven.**
6) **Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.**
7) **As with any appliance, close supervision is necessary when used by children.**
8) **Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.**
9) **This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair, or adjustment.**
10) **Do not cover or block any openings on the appliance.**
11) **Do not store this appliance outdoors. Do not use this product near water - for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.**
12) **Do not immerse cord or plug in water.**
13) **Keep cord away from heated surfaces.**
14) **Do not let cord hang over edge of table or counter.**
15) **See door surface cleaning instructions on (see paragraph 7. - section III.).**
16) **To reduce the risk of fire in the oven cavity:**

    i) **Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.**

    ii) **Remove wire twist-ties from paper or plastic bags before placing bag in oven.**

    iii) **If materials inside the oven ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.**

    iv) **Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.**

17) **Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID.**
18) **Don't install the oven on the free-standing support (for CANADA only).**

SAVE THESE INSTRUCTION

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

5958 992 00

IT ISTRUZIONI IMPORTANTI PER LA SICUREZZA

Durante l'uso di apparecchiature elettriche, si raccomanda di seguire le misure generali di sicurezza, incluse le seguenti:
AVVERTENZA - Per ridurre il rischio di ustioni, scosse elettriche, incendi, lesioni alle persone o eccessiva esposizione all'energia delle microonde:

1) **Leggere tutte le istruzioni prima di installare e utilizzare l'apparecchio.**
2) **Leggere e seguire le "PRECAUZIONI PER EVITARE L'ESPOSIZIONE ALLA ENERGIA ECCESSIVA DELLE MICROONDE", riportata alla sezione III).**
3) **Questa apparecchiatura deve essere collegata alla messa a terra. Collegare l'apparecchio solo ad una presa adeguatamente collegata alla messa a terra. Vedere le "ISTRUZIONI PER IL COLLEGAMENTO DI MESSA A TERRA" al paragrafo 7 - sezione II).**
4) **Installare o posizionare l'apparecchio solo in conformità alle istruzioni di installazione fornite.**
5) **Alcuni prodotti, come uova intere e contenitori sigillati, (ad esempio, barattoli di vetro chiusi) potrebbero esplodere e non devono essere riscaldati nel forno.**
6) **Utilizzare questo apparecchio solo per l'uso a cui è destinato, come descritto in questo manuale. Non utilizzare sostanze chimiche o vapori corrosivi all'interno dell'apparecchio. Questo tipo di forno è progettato specificatamente per riscaldare, cuocere o essicare alimenti. Non è designato per usi industriali o di laboratorio.**
7) **Come per ogni altro apparecchio, l'uso di questo prodotto da parte dei bambini è soggetto a rigido controllo degli adulti.**
8) **Non mettere in funzione l'apparecchio in presenza di una spina o un cavo danneggiati, o dopo malfunzionamenti dell'apparecchio o in seguito a caduta o danni di qualsiasi tipo.**
9) **Le operazioni di assistenza per questo prodotto devono essere eseguite esclusivamente da personale professionalmente qualificato. Contattare la società autorizzata per l'assistenza per le operazioni di ispezione, riparazione e regolazione.**
10) **Non coprire o ostruire le aperture dell'apparecchiatura.**
11) **Non conservare questo apparecchio all'esterno. Non usare l'apparecchio in prossimità di acqua, ad esempio, vicino ad un lavello, in un seminterrato, in una piscina o ambiente simile.**
12) **Non immergere il cavo o la spina di alimentazione in acqua.**
13) **Tenere il cavo lontano da superfici riscaldate.**
14) **Non lasciar pendere il cavo oltre il bordo del tavolo o del piano.**
15) **Vedere le istruzioni relative alla pulizia della superficie (paragrafo 7, sezione III).**
16) **Per ridurre il rischio di incendio nella cavità del forno:**

    i) Non cuocere troppo a lungo gli alimenti. Sorvegliare l'apparecchio con attenzione se si introduce carta, plastica o altro materiale combustibile all'interno del forno per facilitare la cottura.

    ii) Rimuovere i legacci metallici per la chiusura dei sacchetti di carta o plastica, prima di introdurre i sacchetti nel forno.

    iii) Se il materiale all'interno del forno si incendia, lasciare chiusa la porta, spegnere il forno e scollegare la spina di alimentazione oppure togliere l'elettricità al fusibile o all'interruttore di circuito.

    iv) Non utilizzare la cavità del forno per conservare alimenti. Non lasciare prodotti di carta, utensili o cibi nella cavità del forno quando questo non è in uso.
17) **Alcuni liquidi come acqua, caffè o tè potrebbero surriscaldarsi senza che siano visibili i segni di ebollizione. I segni tipici dell'ebollizione, come le bollicine, non sono sempre evidenti quando si rimuove il contenitore dal forno a microonde. QUESTO POTREBBE COMPORTARE LA FUORIUSCITA DI LIQUIDI MOLTO CALDI QUANDO IL CONTENITORE VIENE MOSSO OPPURE UN UTENSILE VIENE INTRODOTTO NEL LIQUIDO.**
18) **Non installare il forno sul supporto autoportante (Solo per il CANADA).**

CONSERVARE QUESTE ISTRUZIONI

Non immagazzinare o usare benzina o altri materiali infiammabili o liquidi nelle vicinanze di questa o qualsiasi altra apparecchiatura.

AVVERTENZA: Installazione impropria, adattamenti, modifiche o manutenzione possono causare danni alla proprieta` o morte. Leggere attentamente le istruzioni per l'installazione, il funzionamento e la manutenzione prima di installare questa apparecchatura.

5958 992 00

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CONSIGNES DE SÉCURITÉ IMPORTANTES

Lors de l'utilisation d'appareils électriques, il est recommandé d'observer les consignes de sécurité fondamentales suivantes: AVERTISSEMENT - Pour réduire les risques de brûlures, de décharge électrique, d'incendie, de blessures corporelles ou d'exposition à une énergie de micro-ondes excessive :

1) **Lire toutes les instructions avant d'installer et d'utiliser l'appareil.**
2) **Lire et observer les "PRÉCAUTIONS À PRENDRE POUR ÉVITER L'EXPOSITION À UNE ÉNERGIE DE MICRO-ONDES EXCESSIVE" (voir section III.).**
3) **Cet appareil doit être mis à la terre. Branché seulement sur une prise correctement mise à la terre. Voir "Instructions pour la mise à la terre" (voir paragraphe 7. - section II.).**
4) **Installer cet appareil en respectant les instructions d'installation fournies.**
5) **Certains produits comme, par exemple, des œufs entiers et des récipients hermétiquement fermés - pots de verre fermés - risquent d'exploser et ne doivent donc pas être réchauffés dans le four.**
6) **Utiliser cet appareil seulement pour l'utilisation prévue tel que décrit dans le présent manuel. Ne pas utiliser de vapeurs ou de produits chimiques corrosifs dans cet appareil. Ce type de four est spécialement conçu pour chauffer, cuire ou sécher les aliments. Il n'est pas conçu pour un usage industriel ou de laboratoire.**
7) **Comme avec tout appareil, l'étroite supervision d'un adulte est nécessaire si le four est utilisé par des enfants.**
8) **Ne pas faire fonctionner cet appareil si sa prise ou son cordon électrique est endommagé, s'il ne fonctionne pas bien ou s'il est tombé ou endommagé.**
9) **Cet appareil ne doit être réparé que par un personnel qualifié. Pour tout réglage, révision ou réparation, contacter le réparateur agréé le plus proche.**
10) **Ne pas couvrir ou bloquer les orifices d'évacuation de l'appareil.**
11) **Ne pas ranger cet appareil à l'extérieur. Ne pas utiliser ce produit près d'un point d'eau - par exemple, à proximité d'un évier, dans une cave humide, à proximité d'une piscine ou d'autres installations de ce type.**
12) **Ne pas plonger le cordon ou la prise électrique dans de l'eau.**
13) **Tenir le cordon d'alimentation loin des surfaces chaudes.**
14) **Ne pas laisser le cordon pendre sur le bord de la table ou du comptoir.**
15) **Se reporter aux instructions de nettoyage de la surface de la porte (voir paragraphe 7. - section III.).**
16) **Pour réduire les risques d'incendie dans la cavité du four :**
    - i) **Ne pas trop faire cuire les aliments. Surveillez l'appareil si vous utilisez du papier, du plastique ou toute autre matière combustible à l'intérieur du four pour faciliter la cuisson.**
    - ii) **Retirer les liens torsadés des sachets en papier ou en plastique avant de placer ceux-ci dans le four.**
    - iii) **Si des matériaux prennent feu à l'intérieur du four, laisser la porte fermée, éteindre le four et débrancher le cordon électrique ou couper le courant à partir du tableau des fusibles ou disjoncteurs.**
    - iv) **Ne pas utiliser la cavité du four pour ranger des objets. Ne pas laisser de produits de papier, d'ustensiles de cuisson ou d'aliments dans la cavité du four lorsqu'il n'est pas utilisé.**
17) **Ne pas faire trop réchauffer les liquides, comme l'eau, le café ou le thé pour éviter l'effet d'ébullition à retardement. L'ébullition n'est pas toujours visible au moment où le récipient est sorti du four micro-ondes. L'ÉBULLITION PEUT ÊTRE À RETARDEMENT ET SOUDAINE AU MOMENT OÙ LE RÉCIPIENT EST BOUGÉ OU LORSQU'UN USTENSILE EST INTRODUIT DANS LE LIQUIDE.**
18) **Ne pas installer le four sur le pied autoportant (pour le CANADA seulement).**

CONSERVER CES INSTRUCTIONS

Il ne faut pas emmagasiner ou utiliser l'essence ou d'autres matériaux inflammables ou liquides à côté de cet appareil ou d'autres appareils.

AVERTISSEMENT: L'installation, l'adaptation, la modification et l'entretien inadéquats peuvent causer des dommages aux structures ou aux personnes et la mort. Lire attentivement les instructions d'installation, de fonctionnement et d'entretien avant d'installer cet appareil.

5958 992 00

ES IMPORTANTES INSTRUCCIONES DE SEGURIDAD

Se deben seguir las precauciones básicas de seguridad al usar aparatos eléctricos, incluyendo las siguientes:
ADVERTENCIA: Para reducir el riesgo de quemaduras, choque eléctrico, incendio, lesiones a personas o exposición a la energía excesiva de microondas:

1) **Lea todas las instrucciones antes de instalar y usar el aparato.**
2) **Lea y siga las "PRECAUCIONES PARA EVITAR UNA POSIBLE EXPOSICIÓN A LA ENERGÍA EXCESIVA DE MICROONDAS" específicas detalladas (ver sección III.).**
3) **Este aparato debe tener conexión a tierra. Conéctelo únicamente a un tomacorriente con adecuada conexión a tierra. Consulte las "INSTRUCCIONES PARA CONEXIÓN A TIERRA" detalladas (ver párrafo 7. - sección II.).**
4) **Instale o ubique este aparato solamente de acuerdo con las instrucciones de instalación provistas.**
5) **Algunos productos, tales como huevos enteros y recipientes sellados – por ej., frascos de vidrio cerrados – pueden explotar y no deben ser calentados en este horno.**
6) **Use este aparato únicamente para el uso previsto descrito en el manual. No use agentes químicos ni vapores corrosivos en este aparato. Este tipo de horno está especialmente diseñado para calentar, cocinar o secar comida. No está diseñado para uso industrial o de laboratorio.**
7) **Como con cualquier aparato, es necesaria una rigurosa supervisión si este está en manos de niños.**
8) **No opere este aparato si tiene un cable o un enchufe dañado, si no está funcionando adecuadamente o si está dañado o se ha caído.**
9) **Las tareas de servicio de este aparato deben ser realizadas únicamente por personal de servicio calificado. Póngase en contacto con el centro de servicios autorizado más cercano para inspección, reparación o ajustes.**
10) **No cubra ni bloquee las aberturas de este aparato.**
11) **No almacene este aparato al aire libre. No use este producto cerca del agua – por ej., cerca del vertedero de la cocina, en un sótano húmedo, cerca de una alberca o lugares similares.**
12) **No sumerja el cable ni el enchufe en agua.**
13) **Mantenga el cable alejado de superficies calientes.**
14) **No permita que el cable cuelgue sobre el borde de la mesa o de la superficie de trabajo.**
15) **Consulte las instrucciones de limpieza para la superficie de la puerta (ver párrafo 7. - sección III.).**
16) **Para reducir el riesgo de incendio en la cavidad del horno:**
    - i) **No cocine comida por demás. Esté cuidadosamente atento al colocar papel, plástico u otros materiales combustibles dentro del horno para facilitar la cocción.**
    - ii) **Retire los alambres de sujeción de bolsas de papel o plástico antes de colocar la bolsa en el horno.**
    - iii) **Si los materiales que están dentro del horno se incendian, mantenga la puerta cerrada, apague el horno y desconecte el cable de alimentación o interrumpa la alimentación en el panel de fusibles o interruptor de circuito.**
    - iv) **No use la cavidad como lugar de almacenamiento. No deje productos de papel, utensilios de cocina ni comida en la cavidad cuando no la esté usando.**
17) **Los líquidos, tales como agua, café o té se pueden sobrecalentar más allá del punto de ebullición sin que parezca que han hervido. No siempre se presenta un burbujeo o ebullición visible al retirar un recipiente del horno microondas. ESTO PUEDE CAUSAR EL DESBORDE DE LÍQUIDOS MUY CALIENTES AL MOVER EL RECIPIENTE O AL INSERTAR UN UTENSILIO EN EL LÍQUIDO.**
18) **No instale el horno sobre el soporte independiente (únicamente para CANADÁ).**

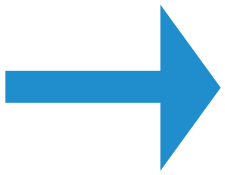
CONSERVE ESTAS INSTRUCCIONES

No almacenar o utilizar gasolina u otros materiales inflamables o líquidos cerca de este u otros aparatos.

ADVERTENCIA: Una instalación indacuada, lo mismo que modificaciones y operaciones de mantenimiento incorrectas pueden causar daños a la estructura y a las personas y provocar la muerte. Antes de instalar el aparato leer con mucha atención las instrucciones de la instalación, del funcionamiento y del mantenimiento.

5958 992 00

(USA) INSTALLATION DIAGRAM
(IT) SCHEMI DI INSTALLAZIONE
(CDN) SCHEMAS D'INSTALLATION
(ES) ESQUEMA PARA LA INSTALACIÓN



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INTHE NEXT PICTURE

USA

I - Power supply cable inlet
B - Water supply connection (0.5- 5 °F) ø3/4" water conn.
C - Water drain connection ø1"1/4 NPT gasline
N - Steam condens. water connection ø3/4" water conn.

IT

I - Entrata cavo elettrico
B - Attacco alim. acqua (0,5 - 5 °F) ø3/4" water conn.
C - Collettore scarico acqua ø1"1/4 NPT gasline
N - Attacco acqua Conden. fumane ø3/4" water conn.

CDN

I - Entrée câble électrique
B - Entrée eau (0,5 - 5 °F) ø3/4" water conn.
C - Collecteur évacuation eau ø1"1/4 NPT gasline
N - Entrée eau Conden.vapeurs ø3/4" water conn.

ES

I - Ingreso cable eléctrico
B - Conexión de agua (0,5 - 5 °F) ø3/4" water conn.
C - Colector del desagüe ø1"1/4 NPT gasline
N - Entrada del agua de condensación ø3/4" water conn.

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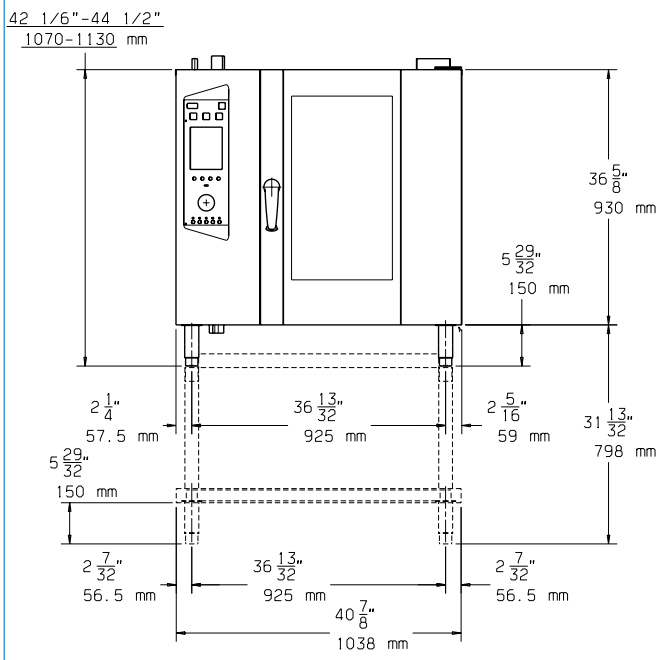
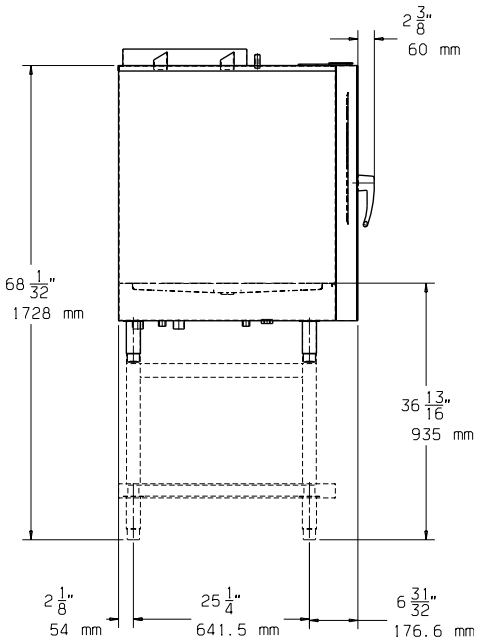
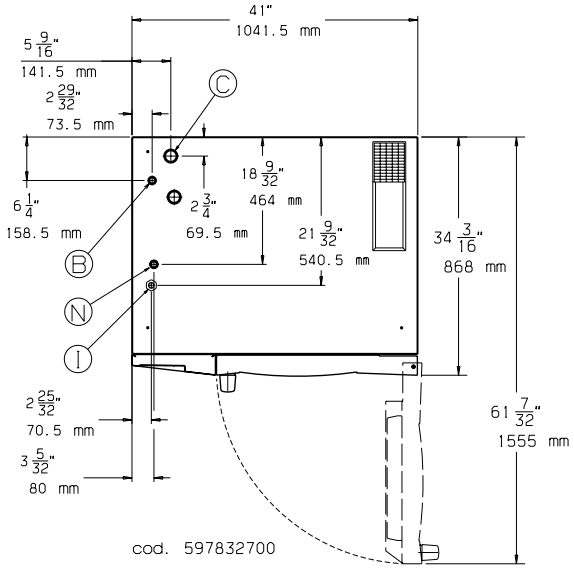
5958 992 00







Mod.: **10 GN 1/1**

USA
I - Power supply cable inlet
B - Water supply connection (0.5- 5 °F) ø3/4" water conn.
C - Water drain connection ø1"1/4 NPT gasline
N - Steam condens. water connection ø3/4" water conn.

IT
I - Entrata cavo elettrico
B - Attacco alim. acqua (0,5 - 5 °F) ø3/4" water conn.
C - Collettore scarico acqua ø1"1/4 NPT gasline
N - Attacco acqua Conden. fumane ø3/4" water conn.

CDN
I - Entrée câble électrique
B - Entrée eau (0,5 - 5 °F) ø3/4" water conn.
C - Collecteur évacuation eau ø1"1/4 NPT gasline
N - Entrée eau Conden.vapeurs ø3/4" water conn.

ES
I - Ingreso cable eléctrico
B - Conexión de agua (0,5 - 5 °F) ø3/4" water conn.
C - Colector del desagüe ø1"1/4 NPT gasline
N - Entrada del agua de condensación ø3/4" water conn.

1b

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IN THE NEXT PICTURE

USA
I - Power supply cable inlet
B - Water supply connection (0.5- 5 °F) ø3/4" water conn.
C - Water drain connection ø1"1/4 NPT gasline
N - Steam condens. water connection ø3/4" water conn.

IT
I - Entrata cavo elettrico
B - Attacco alim. acqua (0,5 - 5 °F) ø3/4" water conn.
C - Collettore scarico acqua ø1"1/4 NPT gasline
N - Attacco acqua Conden. fumane ø3/4" water conn.

CDN
I - Entrée câble électrique
B - Entrée eau (0,5 - 5 °F) ø3/4" water conn.
C - Collecteur évacuation eau ø1"1/4 NPT gasline
N - Entrée eau Conden.vapeurs ø3/4" water conn.

ES
I - Ingreso cable eléctrico
B - Conexión de agua (0,5 - 5 °F) ø3/4" water conn.
C - Colector del desagüe ø1"1/4 NPT gasline
N - Entrada del agua de condensación ø3/4" water conn.

1c

5958 992 00

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STEAM/CONVECTION OVENS MICROWAVE ELECTRIC

INSTALLATION AND OPERATING INSTRUCTIONS(valid for Italy)

Summary

Page

- Installation diagrams 8
- Appliance identification 11

I. GENERAL CHARACTERISTICS 12
1. Appliance description 12
2. Table 1: Technical data 12
3. General instructions 13
4. The environment 14
4.1 Packing 14
4.2 Use 14
4.3 Cleaning 14
4.4 Disposal 14

II. INSTALLATION INSTRUCTIONS 15
1. Place of installation 15
1.1 Reference standards 15
2. Positioning 15
3. Electrical connection 15
3.1 Power cable installation 16
4. Connection to water system 16
4.1 Supply water characteristics 16
4.2 Water drain system 16
5. Safety device 17
6. Operation check 17
7. Maintenance 17
8. Brief troubleshooting guide 18
9. Position of main components 18

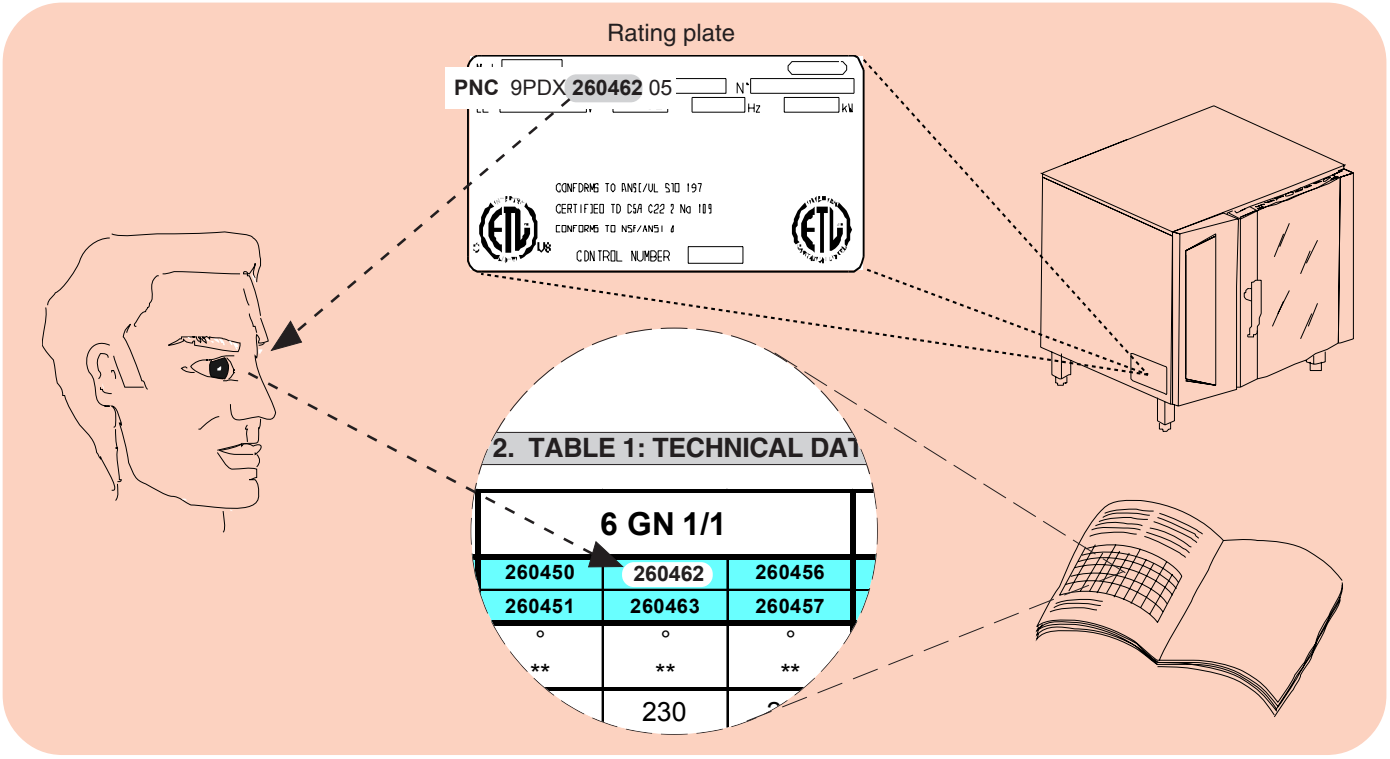
III. OPERATING INSTRUCTIONS 19
1. Oven door opening 20
1.1 6- and 10-rack models 20
2. Oven door closing 20
2.1 6- and 10-rack models 20

3. Description of control panel 20
3.1 Foreword 20
3.2 Basic controls 20
3.3 Main cooking modes 21
3.4 Special cooking modes 21
3.5 Additional functions 22

OVEN USE 23
4. Operating level A 23
4.1 Switching oven on 23
4.2 Selecting controls 23
4.3 AUTOMATIC (Automatic control) 23
4.4 MANUAL (Manual control) 25
4.5 Support function settings 28
4.6 PROGRAM (Program control) 29
5. Basic data settings 31
6 Modifying set parameters 31
7. Information and errors 32
8. Switching off in case of fault 32
9. Cleaning and maintenance 32
9.1 Steam generator periodical maintenance 33
9.2 Replacing consumable components 33
9.3 Particular cleaning 34

- CONTROL PANEL FIGURES 107

- APPLIANCE IDENTIFICATION



I. GENERAL CHARACTERISTICS

1. APPLIANCE DESCRIPTION

This handbook concerns various appliance models.
For further information regarding your model, refer to Table 1**"Technical Data".**

The appliance has the following features:
• Digital indication of temperature.
• Thermostatic probe for measuring the product's "core" temperature (core probe).
• Constant monitoring of cooking parameters during the entire cycle.
• Periodical emptying and subsequent automatic washing of the steam generator to prevent excess scaling.
• Signalling the need for periodical boiler maintenance, see relevant section.
• Compartment rapid fume extraction device for gratinating, with automatic activation.
• AIR-BREAK anti-backflow device for preventing backflow from the drainage system entering the oven.
• Compartment lighting lamps.
• Door opening double-action **safety** mechanism to prevent burns.
• Door with double glass: better comfort in the kitchen and low surface temperatures.
• Cycle for daily cleaning of cooking compartment (CLEANING SYSTEM) (according to model).
• Self-diagnosis for possible malfunctions by means of signalling with identification codes (refer to par. **"Information and error codes"**.

2. TABLE 1: TECHNICAL DATA

GRIDS	10GN1/1 (AOW101E)
PNC *	260573
CONVECTOR °	°
BOILER **	**
SUPPLY VOLTAGE	208V 3ph 60Hz 64amps
Total Watts	23 kW
Maximum load capacities (food)	110 lbs. (50 kg)
Net weight	386 lbs (175 kg)
Shipping weight	430 lbs. (195 kg)
Shipping width	42 15/16"inch (1090 mm)
Shipping height	49 5/8"inch (1260 mm)
Shipping depth	39 9/16"inch (1005 mm)

Information on sound emissions: The functional components of the appliances in question have a noise level not exceeding 70 dB (A).

* The model of your oven is indicated at the **PNC** field on the "Technical Data" plate located at the bottom of the left side.

^ OPERATING LEVEL.

5958 992 00

3. GENERAL INSTRUCTIONS

• The following terms alert you to potentially dangerous conditions to the operator, service personnel or to the equipment.

• **Danger!** This term warns of immediate hazards which will result in severe injury or death.

• **Warning!** This term refers to a potential hazard or unsafe practice which could result in injury or death.

• **Notice**. This term refers to information that needs special attention or must be fully understood, even though not dangerous.

• Keep the appliance area free and clear from combustibles.

Warning Fire hazard.
For your safety, do not store or use gasoline or other flammable, vapors and liquids in the vicinity of this or any other appliance.
Keep area around appliances free and clear of combustibles

Warning!
Failure to properly vent the oven can be hazardous to the health of the operator; and will result in operational problems, unsatisfactory baking, and possible damage to the equipment. Damage sustained as a direct result of improper ventilation will not be covered by the Manufacturer's warranty.

NOTICE: INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.

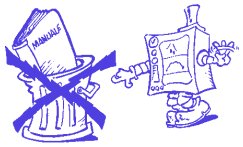
CAUTION HOT SURFACES

CAUTION RISK ELECTRIC SHOCK

CAUTION: Do not locate unit adjacent to any high heat or grease producing piece of equipment, such as a range top, griddle, fryer, etc., that could allow radiant heat to raise the exterior temperature of the Air-O-Steam Oven.

• Before installing and starting the appliance carefully read this handbook as it provides important information and instructions on safety, installation, use and maintenance.

• Carefully keep this handbook for further consultation by the various operators, or in case the appliance is resold.



• The installation of this unit must conform to local codes or, in the absence of local codes, to all National Codes governing plumbing, sanitation, safety and good trade practices.

WARNING: The equipment warranty is not valid unless the appliance is installed, started and demonstrated under the supervision of a factory trained installer.

WARNING: The unit must be installed by Personnel who are qualified to work with electricity and plumbing. Improper installation can cause injury to personnel and/or damage to the equipment. The unit must be installed in accordance with applicable codes.

Important: The installation instructions contained herein are for the use of qualified installation and service personnel only. Installation or service by other than qualified personnel may result in damage to the appliance and/or injury to the operator. FAILURE TO COMPLY WITH INSTALLATION INSTRUCTION OR IMPROPER INSTALLATION WILL VOID WARRANTY AND RESPONSIBLITIES OF THE MANUFACTURE.

• Our appliances have been studied and optimized to give the highest performance. This appliance is intended for industrial use only and is specifically designed to cook food. Any other use will be considered "improper use" and will void the warranty and manufacturer liability.

WARNING: ANY POTENTIAL USER OF THE EQUIPMENT SHOULD BE TRAINED IN SAFE AND CORRECT OPERATIONG PROCEDURES.

WARNING: BEFORE SERVICING, DISCONNET THE ELECTRICAL SERVICE AND PLACE A RED TAG AT THE DISCONNECT SWITCH TO INDICATED WORK IS BEING DONE ON THAT CIRCUIT.

NOTICE: Using any parts other than OEM original spare parts relieves the manufacturer of all warranty and liability.

NOTICE: Manufacturer reserves the right to change specifications at any time without notice.

Failure to comply with the above requirement may jeopardise the safety of the appliance and invalidate the guarantee.

5958 992 00

WARNING: DO NOT SPRAY THE OUTSIDE OF THE APPLIANCE WITH WATER OR CLEAN WITH A WATER JET. CLEANING WITH A WATER JET CAN IMPREGNAT CHLORIDES INTO THE STAINLESS STEEL, CAUSING THE ONSET OF CORROSION.

WARNING: DO NOT USE PRODUCTS CONTAINING CHLORINE (BLEACH, HYDROCHLORIC ACID ETC.) EVEN DILUTED, TO CLEAN STEEL SURFACES.
WARNING: DO NOT USE CORROSIVE SUBSTANCES (E.G. MURIATIC ACID) TO CLEAN THE FLOOR UNDER THE APPLIANCE.

4. THE ENVIRONMENT

4.1 PACKING

• All packing materials are environmentally friendly. They can be stored without risk or burned in a special waste incineration plant. Recyclable plastic components are marked as follows:

PE **polyethylene :** outer wrapping, instruction handbook bag, gas nozzle bag.

pp **polypropylene:** roof packing panels, straps

PS **polystyrene foam:** corner protectors

4.2 USE

• Our appliances are designed and optimized with laboratory testing in order to offer high performance and efficiency. In any case, to reduce energy consumption (electricity, gas and water), avoid using the equipment empty for long periods or in conditions that compromise optimum efficiency (e.g. door open). Also, if possible, pre-heat the appliance immediately before use.

4.3 CLEANING

• In order to reduce the emission of pollutants into the environment, it is advisable to clean the appliance (externally and when necessary internally) with products that are more than 90**% biodegradable %.**

4.4 DISPOSAL

• At the end of the appliance's working life, make sure it is not dispersed in the environment.
• Our appliances are manufactured using more than 90**%** metal materials (stainless steel, iron, aluminum, galvanized sheet, etc.) which can therefore be recycled by means of the conventional recovery facilities, in conformity with the current regulations in the country of use.
• Make the appliance unusable by removing the power cable and any compartment or cavity closing mechanisms (when present) in order to avoid the risk of someone becoming closed inside.

5958 992 00

II. INSTALLATION INSTRUCTIONS

Important: The external panels of the oven must be removed for the operations described in this section. As the unit must be operating in order to carry out some adjustments, pay maximum attention to the live parts.

1. PLACE OF INSTALLATION

1.1 VENTILATION

The necessity for a properly designed and installed ventilation system cannot be over emphasized. The ventilation system will allow the unit to function properly while removing unwanted vapors and products of combustion from the operating area.

The appliance must be vented with a properly designed mechanically driven exhaust hood. The hood should be sized to completely cover the equipment plus an overhang of a least 6"/15.3cm on all sides not adjacent to a wall. The capacity of the should be sized appropriately and provisions for adequate makeup air.

Refer to your local ventilation codes. In the absence of local codes, refer to the National ventilation code titled, “Standard for the Installation of Equipment for the Removal of Smoke and Grease Laden Vapors from Commercial Cooking Equipment”, NFPA-96-Latest Edition.

It is recommended that the ventilation system and duct work be checked at prevailing intervals as specified by the hood manufactured

• **The appliance must ~~only~~ be installed in adequately ventilated premises.**

NOTICE: Proper ventilation is the owner's is responsibility. Any problem due to improper ventilation will not be covered by the warranty.

1.2 REFERENCE STANDARDS

Note: The electric supply installation must satisfy the requirements of the appropriate statutory authority, such as the National Electrical Code (NEC) ANSI/NFPA70, (U.S.A..): the Canadian Electrical Code, CSA C22.2; or other applicable regulations.
Note: The electric supply connection must meet all national and local electrical code requirements.
Note: The installation of this unit must conform to local codes or, in the absence of local codes, to all National Codes governing plumbing, sanitation, safety and good trade practices, and to the National Gas Code ANSI Z223.1.
• Local codes regarding installation vary greatle from one area to another. This equipment is to be installed to comply with the applicable federal, state or local codes.
The installation instructions contained herein are for the use of qualified installation and service personnel only. Installation or service by other than qualified personnel may result in damage to the appliance and/or injury to the operator.
FAILURE TO COMPLY WITH INSTALLATION INSTRUCTION OR IMPROPER INSTALLATION WILL VOID WARRANTY AND RESPONSIBLITIES OF THE MANUFACTURE.
The National Fire Protection Association, Inc states in its NFPA 96 latest edition that local codes are the "authority having jurisdiction" when it comes to installation requirements for equipment. Therefore, installations should comply with all local codes.

1.3 UNPACKAGING

• Remove the appliance from the packaging and take away the protective film that covers the appliance's external panels carefully to avoid leaving any trace of glue. If necessary remove the glue using an a non-corrosive solvent, rinsing it off and drying carefully.
• Dispose of packaging material in compliance with the regulations in force in the country where the product is to be used.

1.4 IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

The container should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If damaged equipment is received, either apparent or concealed, a claim must be made with the delivering carrier. Apparent damage or loss must be noted on the freight bill at the time of delivery. The freight bill must then be signed by the carrier representative (Driver). If the bill is not signed, the carrier may refuse the claim. The supply can supply the necessary forms. A request for inspection must be made to the carrier within 15 days if there is concealed damage or loss that is not apparent until after the equipment is uncrated. The carrier should arrange an inspection. Be certain to hold all contents plus all packing material. Under no circumstances should a damaged appliance be returned to the manufacturer without prior notice and written authorization.

2. POSITIONING

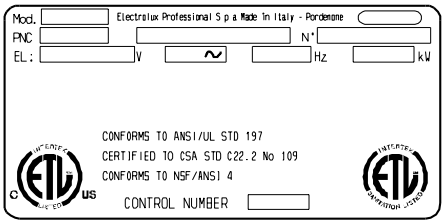
• For the overall space required and connection dimensions, refer to the installation diagrams given on the first pages of this instruction handbook.
• The left, right and top surface of the appliance must remain at least **23.62" (50cm)** from other surfaces to enable maintenance interventions (if not possible, minimum 1.97" -5cm- is request for left and right), whereas the back must be at least
1.97" (5cm) from any surface.
• Position the appliance and if necessary adjust the height of the worktop by means of the adjustable feet.
• The appliance is not suitable for built-in installation.

Important:
Make sure the steam coming from the oven discharge or adjacent appliances does not reach the special vents for the cooling of internal components, located at the bottom of the appliance.

3. ELECTRICAL CONNECTION

- A fused disconnect switch or main circuit breaker (customer furnished) MUST be installed in the electric supply line for the appliance. It is recommended that this switch/circuit breaker have lockout/tagout capability. Before making any electrical connections to this appliance, check that the power supply is adequate for the voltage, amperage, and phase requirements on the rating plate.
- A safety cutout switch of suitable capacity with a contact breaking distance of at least 3 mm must be fitted upstream of the appliance.
  The cutout switch must be installed near the appliance in the permanent electrical system of the premises.

- The appliance must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.
  The grounding conductor must therefore be connected to the terminal marked ⏚ on the connection terminal board. The appliance must also be connected to an earth grounding system.
  This connection is made using the stop screw marked ⏚ located on the outside of the appliance near the power cable inlet.
  The grounding wire must have a minimum cross-section of 8 AWG (10 mm²).



RATING PLATE

GROUNDING INSTRUCTIONS :

This appliance must be connected to a grounded, metallic, permanent wiring system, or an equipment grounding conductor should be run with the circuit conductors and connected to the equipment grounding terminal or lead on the appliance.

3.1 POWER CABLE INSTALLATION

To connect the power cable to the appliance, proceed as follows:

Model 6 - 10 - 20 GN

- Remove the left side panel.
- Connect the cable to the terminal block as shown in the wiring diagram attached to the appliance, and secure it with the special cable gland.

The manufacturer declines any liability if the safety regulations are not respected.

The manufacturer requires when stacking units each appliance have its own branch circuit protection. An air-o-speed® unit stacked with an air-o-chill® unit should have a separate circuit breaker for the upper and lower units.

4. WATER CONNECTION

(See the installation diagrams at the beginning of this handbook)

This equipment is to be installed to comply with the applicable Federal, State, Local plumbing codes, or the Basic Plumbing Code of the Building Officials and Code Administrators International Inc. (BOCA) and Food Service Sanitation Manual of the Food and Drug Administration (FDA).

The oven has two separate inlets (“B” and “N”) for the supply water.
The supply pipes of both inlets must be equipped with a mechanical filter and shutoff cock. Before installing the filters, it is advisable to let a certain amount of water flow in order to clean the pipe of any solid particles.

4.1 SUPPLY WATER CHARACTERISTICS

4.1.1 WATER INLET “N”.

Important (LEVEL **A** ONLY)
The water supply pipe must have an inside **diameter of at least 20 mm** and be free of elbow unions.

The discharge steam condensation system can be fed with cold water suitable for human consumption, having the following characteristics:

- **total hardness** not exceeding 400ppm (40°fH); in LEVEL **A** ovens equipped with CLEANING SYSTEM it is advisable to use water of hardness not exceeding 5° French; for that purpose, a water softener with automatic regeneration for installing on inlet line “N” is supplied as an accessory by request.
- **pressure** between 22 to 36 psi (150-250 kPa); higher pressures involve waste of water.

Note:
To check correct water installation, make sure the rotating wash arm (CLEANING SYSTEM) does not turn below 100 rpm (120 max).

4.1.2 WATER INLET “B”.

(With feed pipe supplied)
The inlet for steam production must be fed with **water suitable for human consumption,** having specific characteristics:

- **total hardness** between 5 - 50ppm (0.5 - 5 °fH) French for reducing scaling inside the steam generator.

For that purpose, a water softener with automatic regeneration for installing on inlet line “B” is supplied as an accessory by request;
it has a kit for sterilizing the resins (by further request).

- **pressure** between 22 to 36 psi (150-250 kPa); higher pressures involve waste of water.
- **chlorine concentration (Cl -)** not high (acceptable reference value ~10 ppm), so as not to damage the steel structures inside the oven.
- **pH** higher than 7.

For that purpose, a special filtering unit for installing on inlet line “B” is supplied as an accessory by request. The purpose of this unit is to reduce the water hardness to optimum values (below 50ppm "5 °fH") (optimum value), and therefore also serving as a water softener.

- **electric conductivity** between 50 and 2000 µS/cm (68°F) (20°C).

Important: The use of water treatment systems utilizing methods different from those indicated by the manufacturer of the equipment is not allowed and will completely invalidate the warranty.
Likewise, dispensers of substances for preventing scale in the pipes (e.g. polyphosphate dispensers) must not be used because they can compromise correct machine operation.

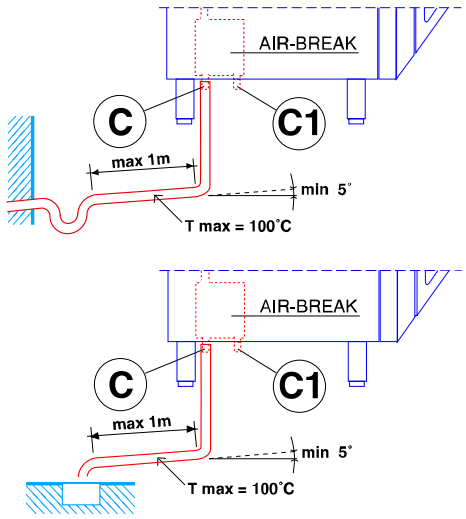
4.2 WATER DRAINING SYSTEM

The oven has an AIR-BREAK anti-backflow device inside to prevent possible backflow from the drainage system entering the internal pipes and the oven compartment. This allows the drain pipe to be connected directly to the mains system or discharging into a floor grate.
The drain pipe (rigid or flexible type) can be run to the side or

5958 992 00

back if the oven is not placed against a wall, excluding the front part with rack support structure. It must **not be more than 3 feet (1 metre) long**, with inside diameter not less than that of the oven discharge pipe (1" 1/4), and must withstand temperatures of at least 212°F (100°C). Make sure there are no constrictions in hoses or elbows in metal pipes, along the entire drain path. Avoid horizontal sections where water can collect and stagnate (min. slope 5%).

WARING: BLOCKING THE DRAIN IS HAZARDOUS.



C - Oven drain
C1 - Safety outlet

Important:
- Do not obstruct the safety outlet **C1**.
- Do not connect the safety outlet **C1** to the drainage system.

Note:
If water comes out of the AIR-BREAK (safety outlet C1) this means the drain C is blocked. Any elimination of the obstruction **must be carried out by specialized technical personnel.**

5. SAFETY DEVICE

The appliance is equipped with the following safety devices:

- **Fuses**, see the wiring diagram, located behind the control panel. For replacement, unscrew the holding cap and replace the damaged component with another one of equal capacity; this value is indicated on the rating plate located in the same place.

- **Compartment manual-reset safety thermostat** located behind the control panel; it intervenes, cutting off the convection heating supply.
RESETTING OPERATIONS MUST BE CARRIED OUT BY SPECIALIZED TECHNICAL PERSONNEL AFTER ELIMINATING THE CAUSES OF INTERRUPTION.

- **Automatic-reset thermal device** inside the **fan motor**, which intervenes in case the motor overheats, protecting equipment operation; it intervenes, cutting off the electric power to the appliance.

- **MAGNETRON manual-reset safety thermostat** located behind the left side panel; it intervenes, cutting off the power supply to the MAGNETRON.
Resetting operations must be carried out by specialized technical personnel after eliminating the causes of interruption.

6. OPERATION CHECK

- Switch the appliance on, following the instructions in the section “Operating instructions”;
- Explain appliance operation, routine maintenance and cleaning operations to the user, with the help of the instruction handbook.

Important:
- During operation, pay attention to the hot zones of the exterior surface.
- Do not place objects on the outlets located at the top of the appliance.

- With oven hot, check the correct working of the door closing mechanism. If necessary, adjust closing by adjusting the position of the catch.

7. MAINTENANCE

PRECAUTION TO BE OBSERVED BEFORE AND DURING SERVICING TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY :

(a) Do not operate or allow the oven to be operated with the door open.

(b) Make the following safety checks on all ovens to be serviced before activating the magnetron or other microwave source, and make repairs as necessary:
(1) interlock operation,
(2) proper door closing,
(3) seal and sealing surfaces (arcing, wear, and other damage),
(4) damage to or loosening of hinges and latches,
(5) evidence of dropping or abuse.

(c) Before turning on microwave power for any service test or inspection within the microwave generating compartments, check the magnetron, wave guide or transmission line, and cavity for proper alignment, integrity, and connection.

(d) Any defective or misadjusted components in the interlock, monitor, door seal, and microwave generation and transmission systems shall be repaired, replaced, or adjusted by procedures described in this manual before the oven is released to the owner.

(e) A microwave leakage check to verify compliance with the Federal Performance Standard should be performed on each oven prior to release to the owner.

The components requiring routine maintenance are accessible by opening the control panel, and the left, right and rear panels.

Danger: Live voltage is present with panels removed and unit switch on. Exercise extreme caution when work with live voltage.

NOTICE: Using any parts other than OEM original spare parts relieves the manufacturer of all warranty and liability.

8. BRIEF TROUBLESHOOTING GUIDE

Even with correct use, malfunctions can occur.

Oven compartment heating does not switch on or is inefficient. Possible causes:
- Oven compartment temperature limiter activated
- Heating elements damaged
- Element contactor coil damaged
- Oven compartment temperature probe damaged (error EPt1 configuration).
- Controller damaged
- Fuse F2 blown, see wiring diagram.
- MAGNETRON limiters activated.

The steam generator heating does not switch on or is inefficient in steam production. Possible causes:
- Heating elements damaged
- Element contactor coil damaged
- Controller damaged
- Fuse F2 blown
- No water in system
- Boiler drain closing device faulty
- Water inlet solenoid valves damaged (they do not open)

Incorrect oven compartment temperature thermostatting.
Possible causes:
- Electronic controller faulty.
- Oven compartment temperature probe dirty, faulty or disconnected, see error EPt1 configuration.

The oven goes off. Possible causes:
- Fuse F2 blown due to damaged auxiliary circuit components.

Oven compartment lamps damaged
Important: Switch the appliance off before changing oven compartment lamps.

9. POSITIONING OF MAIN COMPONENTS

(Any operation inside the appliance must only be carried out by an installer authorized by the Manufacturer)

Open the control panel to access the following components:

Danger: Live voltage is present with panels removed and unit switch on. Exercise extreme caution when work with live voltage.

- Electronic boards.
- Compartment temperature limiter thermostat.
- Fuses.
- Door safety microswitch.
- Transformer for compartment lamps
- Compartment vent shutter control gear motor

WARNING: Before servicing unit switch off power at the main circuit breaker and place a red tag on the breaker to indicate work is being done on the circuit.

Remove the appliance left, right and rear panels to access to all the other components.

5958 992 00

III. OPERATING INSTRUCTIONS

Before starting the appliance, carefully read this handbook. The instructions and information given in it are important for correct and optimum oven use. If required, further details regarding its characteristics and cooking performance can be obtained from the dealer.
ANY POTENTIAL USER OF THE EQUIPMENT SHOULD BE TRAINED IN SAFE AND CORRECT OPERATING PROCEDURES.
• This appliance is intended for industrial use only and is specifically designed to cook food. Any other use will be considered "improper use" and will void the warranty and manufacturer liability.
• To avoid obstructing the fume and steam discharge pipes, do not place pans or utensils of any kind on the oven.
• Have the appliance fully checked periodically (at least once a year). For that purpose, it is advisable to stipulate a maintenance contract.
• The core probe is a precision component. Absolutely avoid impacts, forcing when inserting, and pulling of the flexible cable (in particular when using the trolley-mounted structures). **The warranty does not cover the replacement of core probes damaged by improper use.**
• In the **combi** cooking cycle it is advisable not to exceed temperatures of 392-410°F (200-210°C). Higher values can reduce the efficiency of the compartment seals.
• When arranging food inside the oven compartment, keep a space of at least 1.5" (40 mm) between trays, to ensure better circulation of hot air.

- **Do not salt food inside the oven compartment, in particular with humid cycles.**

- **Do not place flammable liquids (e.g. spirits) inside the oven compartment during operation.**

Important!
The maximum height at which the **trays** are placed in the oven does not exceed **5.25 ft (tm. 1,6)**. This applies if it is installed according to the instructions and with the use of original accessories.
Whenever using supports different from ours, make sure not to exceed the above-mentioned height when installing the oven. Otherwise there could be the **risk** of spilling hot cooking liquids (sauces, oil, melted fat, etc.) contained in the high trays and not visible during handling.

MICROWAVE INSTRUCTIONS

- make sure the utensils are those suitable for microwave ovens;

- when warming food in paper or plastic containers, check the oven frequently, due to the risk of fires;

- if any smoke is noticed, switch off and unplug the appliance and keep the door closed in order to extinguish possible flames;

- eggs with shells and hard boiled eggs must not be warmed in microwave ovens because they may explode.

- periodically clean the oven, removing all traces of food; failure to keep the oven clean will lead to deterioration of the surfaces, and thus affect appliance life and give rise to hazardous situations.

- **IMPORTANT -** IF THE DOOR OR THE **DOOR SEALS** ARE DAMAGED, THE OVEN MUST NOT BE USED UNTIL IT HAS BEEN REPAIRED BY AUTHORIZED PERSONNEL;

- **WARNING -** IT IS DANGEROUS FOR ANYONE EXCEPT AUTHORIZED PERSONNEL TO CARRY OUT MAINTENANCE OR REPAIR OPERATIONS INVOLVING THE REMOVAL OF ANY **COVER PROTECTING** AGAINST EXPOSURE TO MICROWAVE ENERGY;

Only use the HEAT PROBE (probe) recommended for this microwave oven.

PLACE THE LABEL SUPPLIED AND CONTAINING THE FOLLOWING INSTRUCTIONS, IN A VISIBLE POSITION NEXT TO THE OVEN:

- **CAUTION -** MICROWAVE WARMING OF **BEVERAGES** MAY RESULT IN **DELAYED BOILING OVER**, THEREFORE TAKE CARE WHEN HANDLING THE CONTAINER;

- **CAUTION - FEEDING-BOTTLES AND HOMOGENIZED FOODS** IN JARS MUST BE OPEN DURING WARMING, THE CONTENTS MUST BE AGITATED OR SHAKEN AND THE TEMPERATURE MUST BE CHECKED BEFORE CONSUMPTION, IN ORDER TO AVOID SCALDING;

- **CAUTION -** LIQUIDS OR OTHER FOODS MUST NOT BE WARMED IN **SEALED CONTAINERS** BECAUSE THEY COULD EXPLODE.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY :

(a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

(b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

(c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:

(1) door (bent),

(2) hinges and latches (broken or loosened),

(3) door seals and sealing surfaces.

(d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

5958 992 00

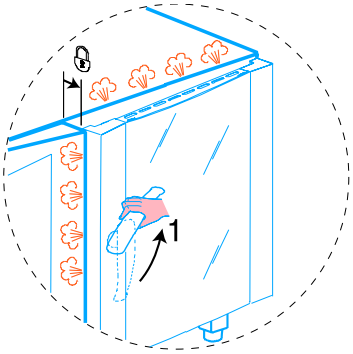
1. OVEN DOOR OPENING

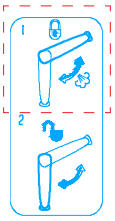
The oven is equipped with a **safety system** to prevent you being exposed to steam when opening the door completely, therefore carry out the following operations, according to the model:

1.1 6- AND 10-RACK MODELS

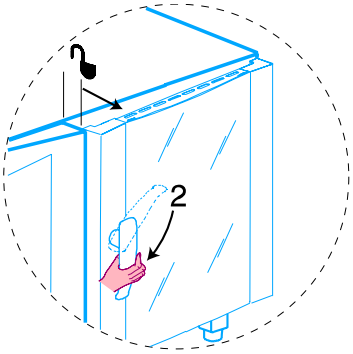
Caution! Risk of burns.
Always open the door with caution when the oven is hot.

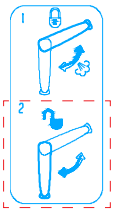
a) Turn the oven door handle counter-clockwise as far as it will go. The door opens slightly and is stopped by the **door safety device**. If there is a cooking program in progress it will be interrupted but will continue when door is closed.





b) Turn the door handle to the vertical position and then pull outwards, the door will offer light resistance and then open completely.





2. OVEN DOOR CLOSING

2.1 6- AND 10-RACK MODELS

a) Turn the door handle counter-clockwise as far as it will go and press the door closed against the oven.
b) Keeping the door pressed closed, lock it by turning the handle to the vertical position.

3. DESCRIPTION OF CONTROL PANEL

3.1 FOREWORD

For easy understanding of oven operation, when reading keep the flap relating to the control panel of your model open, identifying it from those given on the last pages of this manual.
All the functions available in the various models of the range are described below.
Certain functions are shared by all models, whereas others are available only on some versions.

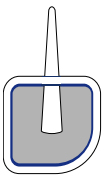
3.2 BASIC CONTROLS

Main switch

Cooking cycle/program Start/stop.

GRAPHIC DISPLAY management controls : buttons for selecting oven control mode.

GRAPHIC DISPLAY
Graphic display for showing all available oven functions.



P1-P2-P3-P4 Button for selecting the functions shown on the GRAPHIC DISPLAY.
Press this button **once** to select the function shown above the **arrow**.

K Knob for selecting and setting the values of each function.

5958 992 00

3.3 MAIN COOKING MODES

Convection cycle: for roasting and gratinating at maximum temperature 572°F(300°C).

Combi cycle: superheated steam. The steam generator and compartment heaters are used at the same time to keep foods soft (max. temperature 482°F)(250°C).

Steam cycle: Ideal for boiling (operating temperature automatically fixed at 212°F)(100°C).
Low temperature steam can be set for gentle cooking, vacuum packed foods and for thawing (temperature from 77°F a 210°F)(25° to 99°C); **superheated steam** 214° a 266)(101° a 130°C).

Microwave cycle: fast heating by microwaves that act directly inside the food.

Regeneration cycle: produces the optimum humidity for fast heating of products to be regenerated (max. temperature 482°F)(250°C).
The regeneration program is a single phase function characterized by:
- a special cycle with controlled humidity;
- a preset temperature of 356°F(140°C) (adjustable if required);
- use of full power;
- operation in continuous **Cont** mode; **once activated it remains on with the door open or closed**.

Caution! Risk of burns.
Always open the door with caution when the oven is hot.

Alternatively to continuous mode it can also accept a set cooking time or the core probe.

Pause phase: by setting a time in this mode, it is possible to delay the start of cooking programs or include pauses between two cycles (e.g. proving).

- **Electronic humidity adjustment**: enables adjustment of the required humidity level in **convection**, **combi** and **regeneration** cycles.

Digital thermometer/thermostat for control of compartment temperature.

Timer for control of cooking time.
Digital thermometer/thermostat for control of product core temperature.

- **Microwave adjustment**: for adjusting microwave power in all cooking cycles.

3.4 SPECIAL COOKING MODES

Utilities
Functions useful for the type of cooking required.

Low power cycle (heating): for gentle baking, such as light patisserie. Combinable with all cycles.

Low speed cycle (fan): for gentle baking, such as light patisserie. Combinable with all cycles.

Convection and microwave cycle with compartment vent open: for very dry cooking, allowing the removal of humidity when necessary (max. temperature 572°F (300°C).

Maintaining cycle (149°F) (65°C): for slow and prolonged cooking, typically for meat (large cuts). Activated at the end of cooking.
It can be used in combination with **convection** and **steam** modes.

Cooking with ECO-DELTA: for cooking large pieces of food (5kg and over, e.g. whole turkey, leg of pork, etc.).
A temperature setting of between 34°F(1°C) and 248°F(120°C) is used in this cooking mode.
In this case, cooking is moderate and long, because the COMPARTMENT temperature is automatically adjusted according to that inside the food (CORE PROBE), maintaining a constant difference (ECO-DELTA) between them, throughout cooking.

E.g.

COOKING:		START			.....	END	
ECO-DELTA	=	176°...	176...	176...	176...	176°F	(set)
CORE PROBE	=	50°...	51...	52...	104...	140°F	(set)
COMPARTMENT	=	194°...	195...	196...	248...	284°F	(result)

3.5 ADDITIONAL FUNCTIONS

Preheat or cooking: indicates (in AUTOMATIC) that the oven is preheating the compartment (please wait) or cooking.

Introduce food (and insert core probe): indicates (in AUTOMATIC) that the oven is ready for loading food and possibly for inserting the core probe in the product to be cooked.

Higher core temperature?: enables the core probe temperature to be increased at end of cycle (in AUTOMATIC).

More time?: enables the cooking time to be increased at end of cycle (in AUTOMATIC).

Cooking with phases in sequence: for setting cooking programs with several phases in automatic sequence (max. 6 phases).

- MANUAL -

Skip PHASE: for going from the phase in progress to the next.

- AUTOMATIC -

Display from AUTOMATIC to MANUAL: enables (in **Manual** mode) control of the corresponding cooking parameters set in **Automatic** mode.

D

DELAY START - (delayed cycle start): enables the cooking cycle to be started later, by setting the required time.

Maintenance (Service)
A number of functions necessary for oven maintenance.

Display of current cooking parameters: press the corresponding button to check the compartment temperature and humidity values, the core probe temperature and cycle duration at any time during cooking.

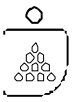
Cleaning System: automatic oven cleaning cycle (refer to par. 7. CLEANING AND MAINTENANCE).

Warning light signalling oven door open.

Scale light: when this light comes on, the steam generator must be descaled. Follow the instructions given in par. 7.

Steam generator status light:
A - generator in **filling** phase or no water. **Make sure water reaches the oven!**
B - generator in **preheating** phase.
C - generator **ready** (light off).

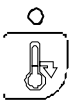
Information: press this button for important help regarding the functions, and instructions on how to proceed.



Manual injection of water in compartment: for instantly increasing the moisture level during a cooking cycle.

Manual draining of steam generator water: press the button to drain water from the steam generator.

Important! In order to reduce excessive scaling in the steam generator, make sure to:
- respect the parameters regarding the water supply – see installation;
- always drain the generator at the end of each day.



Fast compartment cooling: useful for going from one type of cooking to another at lower temperature; it enables fan rotation and automatic injection of water (TS < 180°C) even with the door open.

Caution! Risk of burns.
Always open the door with caution when the oven is hot.

Before using the oven, make sure:

- the external electric safety switch is on;
- the water shutoff cocks are open;
- the oven outlets are not blocked.

5958 992 00

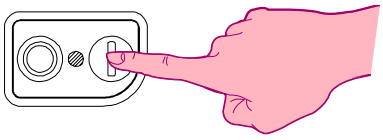
OVEN USE

4. OPERATING LEVEL A

Foreword:
The initial condition is restored if no key is pressed or the knob is not turned within 15 seconds (approx.) when selecting some functions.

4.1 SWITCHING THE OVEN ON

To switch the oven on, press the button **I**(O - I) of the following switch:



The following occurs:
- the corresponding button lights up;
- the control panel lights up and the page in manual is shown;
- the display indicates the parameters (convection cycle, temperature, and time) already set on the oven;
- the compartment lights up;

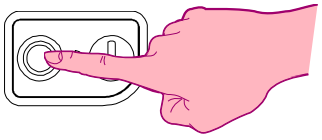
- the steam generator is in **filling phase** or no water **Make sure water reaches the oven!**

- the steam generator is in preheating **phase** ;

- the steam generator is **ready** (light off);

4.1.1 SWITCHING THE OVEN OFF

The oven is switched off by pressing the button **O** (O - I) of the following switch:



4.2 SELECTING CONTROLS

(AUTOMATIC, MANUAL OR PROGRAMMED)

After SWITCHING THE OVEN ON select one of the following 3 modes to control the oven by pressing the relative button:

AUTOMATIC = automatic ( )
MANUAL = manual ( )
PROGRAM = programmed ( )

4.3 AUTOMATIC (Automatic control)

The AUTOMATIC control mode is used for automatic cooking, by setting several simplified functions. This **saves** the operator from having to know the cooking parameter values (temperature, time, humidity and microwave) and makes the same type of cooking more equal.

The functions to be set are as follows:

1) FOOD **category**

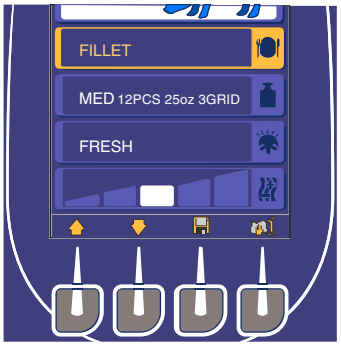
- 2) FOOD **type**
- 3) FOOD **load**
- 4) FOOD **status**
- 5) FOOD **cooking level**

4.3.1 FOOD CATEGORY

1) Press the button **P2** ( ) and select the food **CATEGORY** by turning knob **K**.

PORK is selected in the figure

2) Press the button **P2** ( ) and select the food type with knob K.



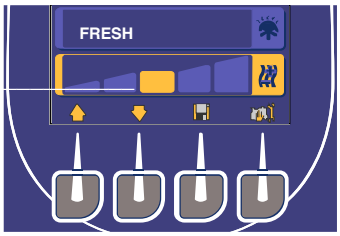
P2

3) Press the button **P2** ( ) and select the food **load** (MIN - **MED** - MAX) with knob K (e.g. 3 grids with 12 pieces 25 oz "700 g" to one) .

4) Press the button **P2** (⇩) and select the food **status** (**FRESH** - FROZEN) with knob K.

This field is not selectable for some food types because there is only one food condition, only FRESH or only FROZEN.

5) Press the button **P2** (⇩) and select the food **cooking level** with knob **K** .



6) If necessary, press the button **P1** (⇧) to go to the previous functions.

Note:
In MANUAL mode, to check the corresponding parameters set in AUTOMATIC MODE, press the following button

from AUTOMATIC to the corresponding MANUAL

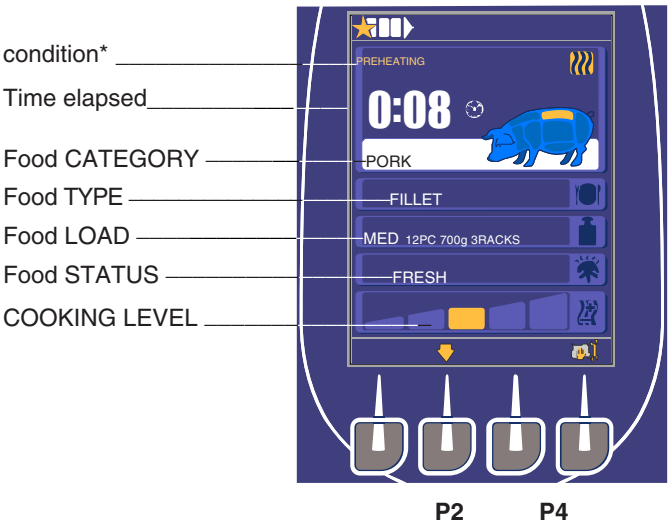
After entering MANUAL mode it is not possible to go back to the AUTOMATIC mode settings, therefore a new setting must be made, whereas it is possible to modify the corresponding set parameters and start cooking.

4.3.2 STARTING COOKING CYCLE - AUTOMATIC

- make sure the oven door is closed;
- Press the START/STOP button (the message PREHEAT appears)

Preheating is automatic for any set cooking cycle and cannot be skipped in the AUTOMATIC control.

The GRAPHIC DISPLAY shows the COOKING IN PROGRESS screen, giving the following information:



* The operating condition during cooking can be one of the following:

PREHEATING (please wait)

INTRODUCE FOOD or
INTRODUCE FOOD and CORE PROBE

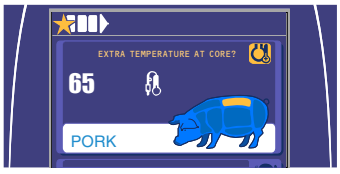
- Open the door and introduce the product to be cooked

Caution! Risk of burns.
Always open the door with caution when the oven is hot.

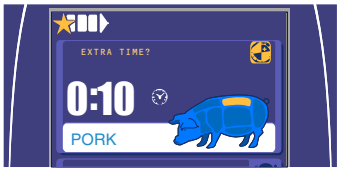
- Close the door and press the button **P4** (OK)to confirm that the food and the core probe have been introduced.

COOKING

HIGHER TEMPERATURE AT CORE ?
Turn the knob **K** to increase the cooking temperature at the core of the food.
Press the button **P2** ( ) to confirm or **P3** ( ) to cancel.



MORE TIME ?
Turn the knob **K** to increase the cooking time.
Press the button **P2** ( ) to confirm or **P3** ( ) to cancel.



5958 992 00

Note:
- The cooking cycles (steam, combi, convection and regeneration) cannot be started until the steam generator is ready, as indicated by the corresponding light off (see par. 4.1).
During this period the time count does not start and the **Start cooking** button flashes; this occurs also when the oven door is opened.

Caution! Risk of burns.
Always open the door with caution when the oven is hot.

4.3.3 STOPPING THE COOKING CYCLE - AUTOMATIC

At the end of the set time, the cooking cycle automatically stops and the oven bell sounds continuously.
Open the door and remove the product.

Caution! Risk of burns.
Always open the door with caution when the oven is hot.

Notes:
- The bell can be stopped in advance by carrying out any operation on the control panel or by opening the door.
The cooking cycle can be stopped **manually** by keeping the cycle **Start/Stop** button pressed for 2 seconds.

Shorter presses will be ignored by the oven.
A cycle identical to that just completed can be repeated by pressing the **Start/Stop** button again.

4.4 MANUAL (Manual control)

SETTING COOKING CYCLE

The MANUAL control mode is used to carry out food cooking manually by setting the various parameters of a cycle.
The food is cooked by heating it and can occur in a certain MODE, with a givenTEMPERATURE, TIME and also HUMIDITY. Therefore these factors must be set in order to perform a COOKING CYCLE.
The oven works mainly by carrying out the operations given in the following sections:

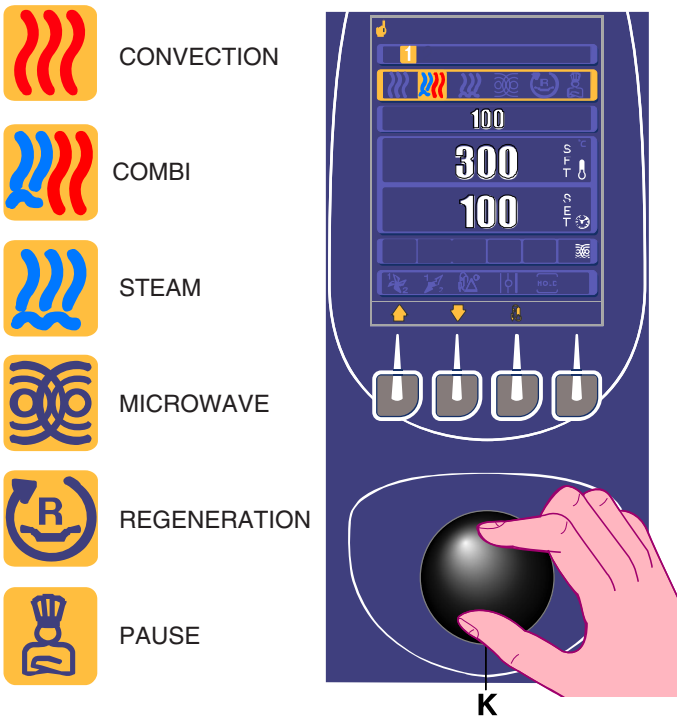
— SETTING COOKING CYCLE —-
- SELECTING COOKING MODE
- SETTING COOKING TEMPERATURE
- SETTING COOKING TIME
- SETTING AND USE OF CORE PROBE
- SETTING COOKING HUMIDITY
- MICROWAVE SETTING
- STARTING THE COOKING CYCLE

There are also other sections containing instructions on support functions, such as:
- MANUAL CYCLE (CONTINUOUS COOKING)
- PREHEAT
- UTILITY
- COOKING PHASES IN AUTOMATIC SEQUENCE

Note:
In certain cooking cycles some cooking parameters (humidity, temperature, etc.) cannot be selected.

4.4.1 SELECTING COOKING MODE

1) Press the button **P2** (⇩) several times and select one of the following cooking modes by turning knob K.



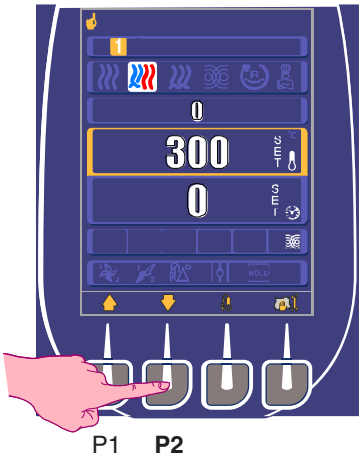
COMBI is selected in the figure.

For a description of the various cooking modes, refer to par. 3.3 MAIN COOKING MODES.

4.4.2 SETTING COOKING TEMPERATURE

1) Press the button **P2** (⇩) several times to select the compartment cooking TEMPERATURE field and set it as required with knob **K**.

E.g.
COMPARTMENT
TEMPERATURE 300°F



P1 **P2**

Note
The **steam** cycle has an operating temperature automatically set to212°F (100°C). **Low temperature steam** can be set from 77°F (25°C) to 211°F (99°C) by turning the corresponding knob.; **superheated steam** (temperature from 213°to 266°F) (from101° to 130°C).

4.4.3 SETTING COOKING TIME

1) Press the button **P2** (⇩) several times to select the cooking TIME field of the phase and set that required with the knob **K**.

(display **with one** TIMED PHASE)

Eg.: (TIMED PHASE)
TIME 1 hour

(display **with several** TIMED PHASES)
Eg.:
TOTAL REMAINING
TOTAL PHASES
2 hours and 30 minutes

4.4.4 SETTING AND USE OF CORE PROBE (PRODUCT CORE TEMPERATURE CONTROL)

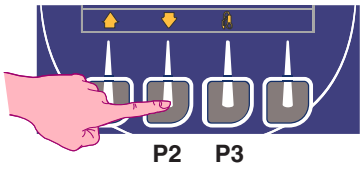
The core probe allows accurate control of the core temperature of the product being cooked. This allows setting of the required value and automatic stopping of cooking when that value is reached.

■ **Important**: The core probe is a precision component. Absolutely avoid impacts, forcing when inserting and pulling of the flexible cable (in particular when using the trolley-mounted structures). The warranty does not cover the replacement of core probes damaged due to improper use.

1) Switch the oven on.

2) Select the required cooking mode (4.4.1SELECTING COOKING MODE) and set the cooking temperature in the field .

3) First, press the button **P2** (⇩) several times to select the time field .



P2 **P3**

then press the button **P3** ( ) to display the CORE PROBE field and set the required temperature with knob **K**.
The starting value is 50°F "10°C"(max 210°F "99°C").

(display **without** TIMED PHASES)

E.g.
SET CORE PROBE
TEMPERATURE 65°C

(display **with** TIMED PHASES)

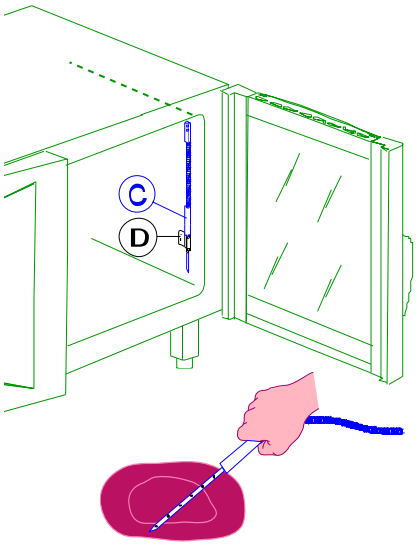
E.g.
TOTAL TIME _____
FOR PHASES 1 hour and 30 minutes

4) **Starting the cycle**.
- make sure the oven door is closed;
- Press the START/STOP button (the message PREHEAT appears)

Preheating is automatic for any cooking cycle set; to skip it, press the button **P3** ( ) or go to the next point.
- Wait until the compartment temperature field indicates the reaching of preheating temperature (the message LOAD appears).
- Open the door and introduce the product to be cooked.

Caution! Risk of burns.
Always open the door with caution when the oven is hot.

Remove the core probe “C” from its seat “D” and insert it in the product without forcing excessively, making sure the tip (the sensitive part) is positioned near the center of the product.



MULTIPOINT 6-sensor core probe

5958 992 00

The oven is equipped with a MULTIPOINT core probe with 6 sensors along the entire stem, for correctly measuring the product core temperature even if the tip is not completely in the center.

- Close the door and press the button **P3** (OK);

5) **Stopping the cycle**. When the required product core temperature is reached the oven stops automatically with the previously described procedure (refer to par. **4.3.7 STOPPING OF COOKING CYCLE**) and the elapsed cooking cycle time is shown in a special window (POP-UP).

6) **Core probe mode deactivation**.(Operationis only possible with cooking cycle stopped). Set a cooking time on the Timer . This action automatically cuts out the core probe, whereas the opposite occurs when the time is set.
Core probe mode is also deactivated when the oven is switched off.

4.4.5 SETTING COOKING HUMIDITY

(Only in **CONVECTION, COMBI and REGENERATION cooking modes**)

Important
When the oven is switched on after several hours of inactivity, wait 20 seconds (the time necessary for stabilization of the LAMBDA probe) for a correct HUMIDITY reading.

After selecting CONVECTION, COMBI or REGENERATION cooking mode, press the button **P2** to select the % HUMIDITY field and set it as required with knob **K**.

E.g.
SET COMPARTMENT HUMIDITY 75%

CURRENT HUMIDITY is displayed by the colored zone of the % field (blue 50%)

4.4.6 MICROWAVE SETTING

1) Press the button **P2** ( ) several times to select the MICROWAVE field and set the required microwave power (500W every level square) with knob **K**.

E.g.
SET MICROWAVE POWER 1500W

4.4.7 STARTING COOKING CYCLE - MANUAL

- make sure the oven door is closed;
- Press the START/STOP button (the message PREHEAT appears)

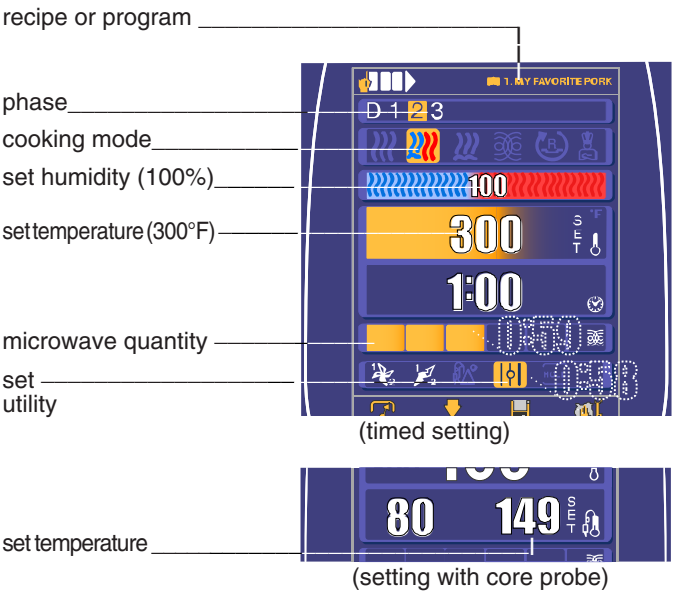
Preheating is automatic for any set cooking cycle; to skip it press the button **P3** ( ) or go to the next point.
- Wait until the compartment temperature field indicates the reaching of preheating temperature (the message LOAD appears)
- Open the door and introduce the product to be cooked.

Caution! Risk of burns.
Always open the door with caution when the oven is hot.

- Close the door and press the button **P3** (OK);

The GRAPHIC DISPLAY shows the COOKING IN PROGRESS screen, giving the following information:

DISPLAY OF SET PARAMETERS

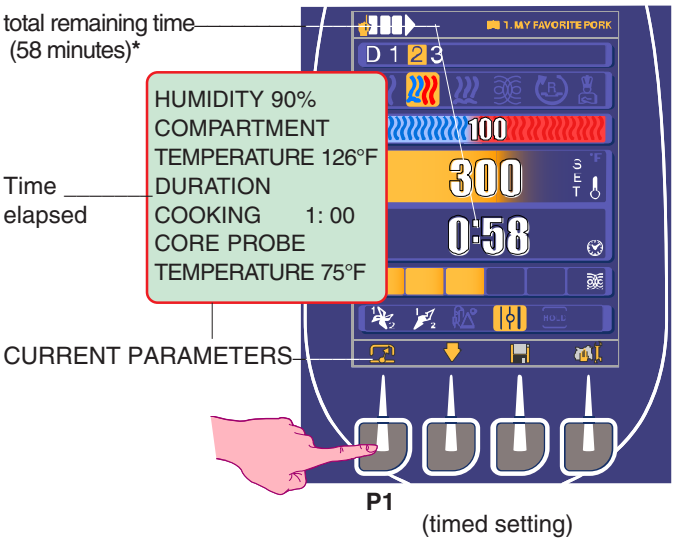


(timed setting)

(setting with core probe)

DISPLAY OF CURRENT PARAMETERS

To see the CURRENT cooking parameters(displayed in a special POP-UP window) press the button**P1** ( ).



(timed setting)

(setting with core probe)

(*) The time remaining for the end of the entire cycle, 58 minutes in this case. In fact, the countdown for the cooking time is carried out.

Note:
- The cooking cycles (steam, combi, convection and regeneration) cannot be started until the steam generator is ready, as indicated by the corresponding light off (see par. 4.1).
During this period the time count does not start and the **Start cooking** button flashes; this occurs also when the oven door is opened.

Caution! Risk of burns.
Always open the door with caution when the oven is hot.

4.4.8 STOPPING OF COOKING CYCLE - MANUAL

At the end of the set time, the cooking cycle automatically stops and the oven bell sounds continuously.
Open the door and remove the product.

Caution! Risk of burns.
Always open the door with caution when the oven is hot.

Notes:
- The bell can be stopped in advance by carrying out any operation on the control panel or by opening the door.
The cooking cycle can be stopped **manually** by keeping the cycle **Start/Stop** button pressed for 2 seconds.

Shorter presses will be ignored by the oven.
A cycle identical to that just completed can be repeated by pressing the **Start/Stop** button again.

4.5 SUPPORT FUNCTION SETTINGS

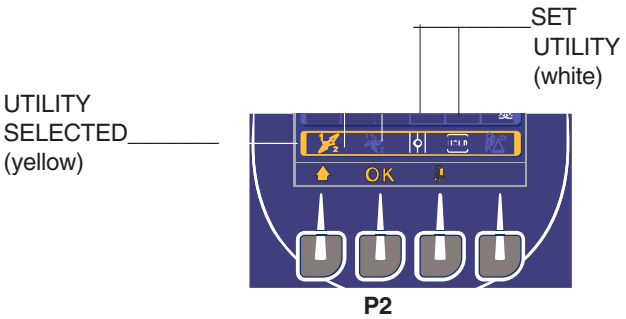
4.5.1 MANUAL CYCLE (CONTINUOUS COOKING)

Manual cooking cycles can be set, inhibiting the timer. Follow the instructions of par. 4.3.3 SETTING COOKING TIME until the message **"CONTINUOUS"** indicating **continuous** cooking appears on the display.

In this case, the cycle can only be stopped manually by pressing the cycle **Start/Stop** button for 2 seconds or switching the oven off.

4.5.2 UTILITIES

1) Switch the oven on by pressing the button **I** (O - I).
2) Set a cooking cycle.
3) Press the button **P2** (⇩) several times to select the UTILITIES field.
4) Select the required UTILITY (yellow) with knob **K** and press the button **P2** (OK) to set it (white).



To cancel a SET UTILITY (white) press the button **P2** (OK) again after selecting it (yellow).
The selectable UTILITIES are those available for the cycle in progress, therefore all, one, a combination or none may be selected for a cycle.

The description of the various UTILITIES is given in par. 3.4 SPECIAL COOKING MODES (page. 14).

4.5.3 MULTIPHASE COOKING IN AUTOMATIC SEQUENCE

Food can be cooked with different temperatures during its cycle and therefore in different phases.
The oven enables the execution of programs consisting of several sequential phases. E.g.
- Phase 1: - convection cycle 392°F (200°C)
  - core probe 158°F (70°C)
- Phase 2: - combi cycle 428°F (220°C)
  - duration 40 minutes
- Phase 3: - convection cycle 482°F (250°C)
  - duration 15 minutes

and so on up to a max. of 6 phases.
During cooking, going from one phase to the next occurs automatically, until automatic stopping of the program with completion of the last set phase.

A cycle with several phases is set by carrying out the following operations:
1) switch the oven on;
2) Set the following for PHASE 1 (refer to par. 4.4 MANUAL):
- cooking mode;
- compartment temperature;
- cooking time (or alternatively the core probe temperature).

3) Press the button **P2** (⇩) to select the PHASES field

4) Turn knob **K** to select the symbol of the NEXT PHASE

5) Press the button **P1** (OK) to confirm PHASE 1.

6) Set new values, as in point 3), but for PHASE 2.
7) To set additional PHASES, repeat points **3, 4**, **5** and **6** up to a max. of 7 phases.

8) Now the cooking phase with several phases is set. Introduce the product to be cooked and press the **Start cycle** button.

It will start from PHASE 1 (value1 highlighted in orange) and when completed, **automatically goes to** PHASE 2 (value 2 highlighted in orange) and so on for the other phases (if set).

PHASE **2** in progress (orange)

The change from one phase to the next is signalled by a brief audible alarm.
At the end of the last phase cooking automatically stops, as previously described, signalled by a double intermittent audible alarm.

5958 992 00

To repeat the same cycle with several PHASES just press the START/STOP button again.

- SKIP PHASE -

During cooking it is possible to skip one or more phases and go to the NEXT as indicated below:

- Press the button **P2** ( ) to select the PHASES field
- Select the next phase.
- Press the button **P1**

to skip the phase IN PROGRESS.

- Press the button **P2** () to confirm.

- CANCEL PHASE -

To cancel an already set PHASE, in progress the next phases must first be eliminated, therefore select the last phase and press the button **P3** ( ) and confirm with **P2** ( ) to cancel it, repeat this operation until reaching the phase to be eliminated.

- DELAY START - (delayed cycle start)

After setting the TIME (refer to par 4.6.4) carry out the following:

1) Turn knob **K** to select the DELAY START symbol

D

in the phases field.

5) Press the button **P2** ( ) to select the TIME field .

6) With knob **K** set the required START time and press the START/STOP button.

Now the cycle will start at the set DELAY START time and the letter D goes to the left at the beginning of the PHASE field, indicating this function is active.

4.6 PROGRAM (PROGRAM CONTROL)

Foreword: the PROGRAM control is used for storing the cooking cycles after setting them manually; for that purpose, first see par. 4.3 AUTOMATIC or 4.4 MANUAL, it also allows already arranged programs to be used (e.g. CLEAN).

Note:

If the oven is switched off after manually setting a cooking cycle, **the data of the setting will be lost**, because the electronic board does not memorize the cooking cycle in manual operation mode. See STORING RECIPES section 4.6.1.

4.6.1 STORING RECIPES OR PROGRAMS

The RECIPES or programs (or cooking cycles) can be stored in the oven with a number (in sequence) and an identification description for the corresponding search.

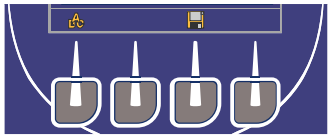
E.g. 01 (RECIPE no.)
COOKING CHICKEN (RECIPE description)
02
COOKING POTATOES

After entering a RECIPE with the **AUTOMATIC** or **MANUAL** control (with one or more cooking phases) proceed as follows:

1) press the button **P3** ( ) to enter the program memory screen

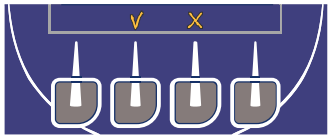
2) Select the number to be assigned to the recipe (or program) with knob **K**.

3) First, press the button **P3** ( ) to store the number with the recipe (**without name**)



P1 P3

and then the button **P2** ( ) to confirm or **P3** ( ) to cancel, or if a name is to be given to the recipe (**with name**) skip this point and go to the next.



P2 P3

4) Press the button **P1** ( ) to write the recipe name

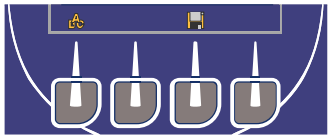
5) Turn knob **K** to select the first letter (or digit) of the required name from those available in the boxes, press **P2** (OK) for this to appear in the list field. Repeat the operation for the next letters (or digits) until the complete name has been written.

To change a letter press the button **P3** ( ) or **P4** ( ) until the required letter is selected and repeat point 5); to cancel the letter insert a space ( ).

P1 P2 P3 P4

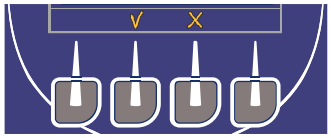
6) Press the button **P1** ( ) to store the name of the program.

7) Press the button **P3** ( ) to save the program



P3

and then **P2** ( ) to confirm



P2

4.6.2 SEARCH OF RECIPES OR PROGRAMS

To find a recipe or program press the PROGRAM button:

Select the required recipe or program from those stored.

Note:
With the storing of a set recipe with the AUTOMATIC control, it is converted into the corresponding MANUAL and the previous setting can no longer be accessed, therefore the recipe displayed will be that in MANUAL.

4.6.3 USE OF PRESTORED PROGRAMS OR RECIPES

These are preset and non-cancellable programs necessary for providing several standard service functions.
The prestored oven programs are as follows:

LOW TEMPERATURE COOKING (EFS-LTC)
Low temperature cooking is a specific cooking procedure particularly recommended for beef, such as entrecote, topside and fillet, but it is also good for other types of meat, including veal, lamb, venison, turkey, duck, pork, etc.
The meat cuts can be: roast beef, shoulder, leg, saddle, steak with bone, rump, fillet, cutlets, etc.
The EFS-LTC is a completely automatic preset program, for obtaining **tender and evenly cooked food.**

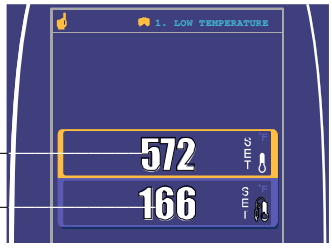
The program comprises 4 main phases:
PREHEAT, SEARING, MATURE, HOLD.

Set the program as indicated below for the prestored programs.

SETTINGS
LOW
TEMPERATURES

compartment
temperature
SEARING phase

temperature
core probe



When the message LOAD appears on the large display, after the PREHEAT phase (if necessary change the already set compartment temperature) PLACE the food in the air-o-steam® and insert the MULTIPOINT 6-sensor core probe (if necessary change the already set core probe temperature).
Close the door and start the cycle by pressing the START button again.
The SEARING (dry heat sealing of the food) phase starts, followed by quick oven cooling (CoolDown) for subsequent slow cooking with the MATURE phase (for tenderizing the meat), after which the corresponding duration flashes on the large DISPLAY of the core probe (press any button and the duration disappears). This is followed by the food temperature HOLD phase.
The entire EFS-LTC cycle (including the HOLD phase) can last for a max. of 24 hours.

One or more phases can be skipped, going to the next phase (refer to SKIP PHASE in par. 4.4.1 AUTOMATIC SEQUENTIAL MULTIPHASE COOKING); this is useful, for example, when cooking is started (SEARING phase) with another appliance (e.g. frytop) and is to be completed with the air-o-team® (MATURE and HOLD phases). The MATURE phase cannot be skipped; this means that if only the HOLD phase is to be used, just set the relevant UTILITY (see par. 4.3.10 UTILITIES).

Main advantages:
- Excellent quality of the food.
- The standard LTC procedure guarantees repeatable results from year to year.
- Typical roast flavor, succulence of the food from center to edge.
- Uniform color and perfectly even cooking.
- Quick maturing process, time-saving and possibility of using fresh cuts of meat.
- Lower weight loss, 5-8% (depending on the quality of the food and core probe temperature setting).
- Considerable saving of portions for sale.
- Considerable energy-saving due to the EFS-LTC smart program.

CLEANING SYSTEM (AIR - O - CLEAN)
This cleaning system carries out automatic compartment washing with suitable detergents according to the amount of grime detected; therefore the following 4 cycles have been provided for:

CLEAN 1 Soft (light)
For still fresh grime deriving from not very greasy cooking (e.g. with STEAM cycle)

CLEAN 2 Medium (normal)
For normal grime deriving from greasy cooking.

CLEAN 3 Strong (strong)
For heavy grime deriving from very greasy cooking (e.g. roast chicken, sausages).

CLEAN 4 X-Strong (extra strong)
For heavy grime deriving from very greasy cooking (e.g. roast chicken, sausages) even with dried residue (encrustations).

remaining cycle time
CLEAN 4 X-STRONG

To use these prestored programs, proceed as follows:

Note 1:
The CLEANING SYSTEM cycle **starts** when the temperature has automatically reached **70°C in the compartment**.
Before carrying out a **CLEANING SYSTEM** cycle make sure there is detergent in the containers (located under the control panel) and that it is of the required type, therefore refer to par. 7. CLEANING AND MAINTENANCE.

Important:
In case of complete emptying of the detergent and/or rinse aid containers or emptying of their supply tubes, the **CLEANING SYSTEM** cycle must be started after carrying out an empty cycle. This operation allows the pipes to be refilled with suitable liquids for correct execution of the cleaning cycles.

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1) Press the PROGRAM button:

2) Select the required program and press the button **P2** (OK) to confirm. To cancel, just return to PROGRAM mode.
3) Press the START/STOP button to start the selected program.

To **exit, modify or skip phase**, refer to the sections on manual control (MANUAL).

5. SETTINGS BASIC DATA

To set or display the Basic Data, proceed as follows:
1) Switch the oven on by pressing the button **I** (O - I).
2) Press the button **P4.**

SETTINGS

CLOCK
LANGUAGE
COMMUNICATION
CHANGE PASSWORD
OVEN STATUS

- TIME AND DATE -

• Press the button **P3** (OK) to enter the CLOCK page.

CLOCK

TIME	**AM * 08**
MINUTES	40
DAY	14
MONTH	09
YEAR	05
FORMAT TIME	AM/PM *

* 24h (hours) or
AM/PM (AM = Ante Meridiem) (PM = Post Meridiem)

4) turn knob **K** to increase or decrease the value
(e.g. 8:00 selected, in the morning AM of September 14 2005)

5) press the button **P2** (⇩) to select the other data to be modified (going from hours to minutes)

Note:

To display the time, press the button **P1** ( ) **)** when the oven is inactive.

- LANGUAGE -

• Press the button **P2** ( ) to select the item LANGUAGE and **P3** (OK) to confirm.
• Press the button **P2** (⇩) again to select the required language and **P3** (OK) to confirm it (some languages are on the next page, therefore continue after the last item on the list to change page).

LANGUAGE

ENGLISH	<<<<
ITALIANO	
DEUTSH	
.....	
.....	
.....	

ENGLISH is selected in the example.

• Press the button **P4** (⇩) to exit.

6. MODIFYING SET PARAMETERS

With the cooking cycle **stopped** , **started** or **stored**, operate the relevant controls to modify the following parameters:
MANUAL
1) cooking mode;
2) cooking temperature ;
3) cooking time ;
4) core probe temperature (alternatively to cooking time).
AUTOMATIC
1) Cooking level.

Note:
- When modifying the parameters of a STORED program the new memorization will delete the previous one.

To modify the next phase during the cooking cycle with **several phases**, the following operations must be carried out:
a) Press the START/STOP button to stop the cooking cycle in progress.
b) Press the button **P2** (⇩) and turn knob **K** to display the relevant phase, modify the required values, setting them again.
c) Press the START/STOP button to resume the cycle in progress.

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7. INFORMATION AND ERRORS

On the oven DISPLAY a small window (POP-UP) shows some information on the cooking parameters, functions and instructions on how to proceed, or possible errors in oven operation.

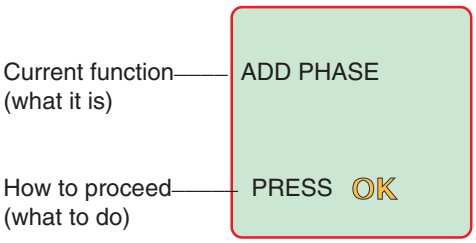
- INFORMATION -

- Press the button

to display the current cooking parameters (refer to **4.4.7 STARTING COOKING CYCLE - MANUAL**)

-Press the button

to display the current function and instructions on how to proceed.



- Other information may appear automatically during oven operation (e.g. COMPARTMENT RINSE - PLEASE WAIT).

- ERRORS -

With cooking cycle in progress, the signalling of an error occurs with continuous sounding of the bell; to stop it press the button **P3** (X).

E.g.

In this case the appliance can be used in ways not involving the conditions that generated the error. Therefore just program the oven for a cycle that does not use the damaged component.
The Technical Assistance Service must be informed of the type of error appearing on the display.

8. SWITCHING OFF IN CASE OF FAULT

In case of a fault, deactivate the appliance:
• Turn off the automatic power switch located ahead of the appliance and close the water cocks.
• Contact a technical assistance center with qualified personnel authorized by the manufacturer.

9. CLEANING AND MAINTENANCE

• At the end of each day clean the oven compartment using suitable products, and following the supplier's recommendations.
• Do not clean the appliance with direct jets of water.
• Do not use products containing chlorine (chlorine bleach, hydrochloric acid, etc.), even if diluted, to clean the steel.
• Do not use corrosive substances (e.g. muriatic acid) to clean the floor under the appliance.

The appliance with LEVEL **A** has an automatic compartment cleaning program called CLEANING SYSTEM; for its use refer to par. 1.4.3 USING PRESTORED PROGRAMS.
The CLEANING SYSTEM program requires detergents, therefore fill the DETERGENT CONTAINER - max. 5 litres (on RIGHT) and the RINSE AID CONTAINER - max. 1.2 litres (on LEFT) located under the control panel, indicated by the following sticker:
The detergents to be used are as follows:

RINSE AID
max. 1.2 litres

DETERGENT
max. 5 litres

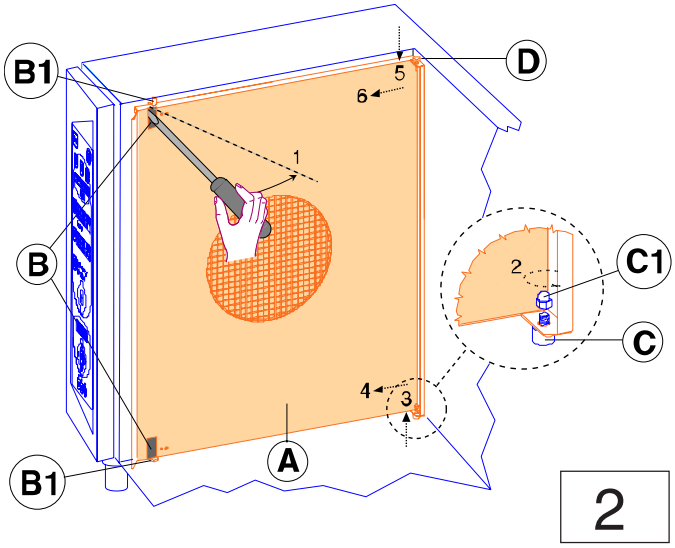
- ECOLAB detergent type Greasestrip Plus (**not** in Gel)
- ECOLAB rinse aid type Clear Dry HD (**not** in Gel)

Note:
Oven compartment cleaning is not ensured if a type of detergent or rinse aid different from that specified above is used.

To facilitate oven compartment cleaning, remove the rack trolley guides (if fitted) from the bottom of the oven and open the suction wall.

• To open the oven compartment **suction wall A** (Fig. 2) proceed as follows:
- switch the oven off and disconnect the appliance power supply;
- insert the tip of a screwdriver in slot B and prise (1) inwards to open the wall, unhooking it from the pegs B1 at the back.

If required, **completely remove** suction wall:
- unscrew (2) nut C1 with a hexagon wrench.
- lift (3) the suction wall and remove it (4) from the bottom pin C of the oven compartment;
- lower (5) the wall to release it from the top pin D and completely remove it (6).



2

To refit the wall, repeat the steps in reverse order and retighten nut C1.

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• Clean the stainless-steel parts every day using lukewarm soapy water, rinsing with plenty of water and drying carefully.
• Do not clean the stainless steel with steel wool, brushes or scrapers in common steel because they could deposit ferrous particles which oxidize, causing rust spots.
• Whenever the appliance is not used for long periods:
- Disconnect the power supply and close the water cocks;
- Go over all steel surfaces vigorously with a cloth moistened with paraffin oil in order to spread a protective film;
- Periodically air the room.

9.1 PERIODICAL STEAM GENERATOR MAINTENANCE

• In case of excessive scale in the steam generator the following light

comes on signalling the need to carry out descaling.
The manufacturer declines any liability if these prescriptions are not respected; also, the warranty does not cover the repair or replacement of components damaged by scale whenever the required supply water characteristics are not respected (refer to the relativesection).

Descaling can be carried out using two methods:
- with vinegar, concentration 100%;
- with chemical descaler (carefully following the instructions given below).
The appliance must be switched on for these operations.

7.1.2 METHOD WITH VINEGAR AT 100%

1) Close the water supply cock.
2) Completely drain the steam generator by pressing the following button

3) After one minute close the steam generator drain (press the above-mentioned button).
4) Remove the generator access tube plastic cap and introduce approx. 8 litres (6-10gn) or 16 litres (20gn) of pure vinegar through the same.
5) Open the water cock.
6) Operate the oven “steam” cycle for 20 minutes.
7) Switch the oven off and wait 60 minutes.
8) Operate the oven for another 10 minutes.
9) Switch off and wait 60 minutes.
10) With the water cock open, reopen the generator drain valve to empty it (press the above-mentioned button).
11) Switch the oven off.
12) Rinse the inside of the generator with a rubber hose inserted in the pipe, until clean water comes out the drain.
13) Refit the cap and close the steam generator drain (press the above-mentioned button).

91.3 METHOD WITH CHEMICAL DESCALER

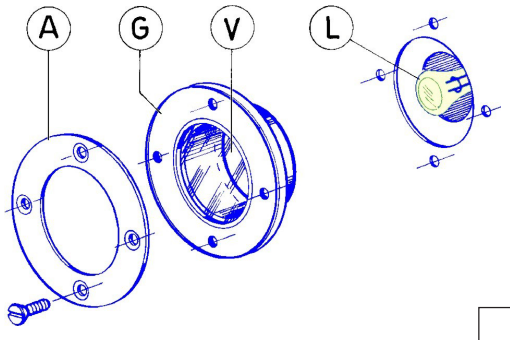
Descaling with chemical products must be carried out according to the supplier’s instructions (the detergent supplier firms).
For example, using the ECOLAB “STRIP-A-WAY” type descaler, proceed as follows:
• Follow the relevant instructions of the previous section and introduce the required quantities of the following liquids through the generator access tube:
- 2 litres of descaling liquid plus 6 litres of water (6-10gn)
- 4.5 litres of descaling liquid plus 11.5 litres of water (20gn)
• Operate the oven STEAM cycle for 12 minutes.
• Switch off and wait 40 minutes.
• Reopen the generator drain and proceed with the instructions given in the previous section.

IMPORTANT
Carefully rinse the inside of the generator with a rubber hose inserted through the generator access pipe, to remove all traces of descaler.

• Refit the cap and close the steam generator drain (pushbutton or lever).
After these procedures it is advisable to operate the oven empty, in STEAM cycle, for 30 minutes.

9.2 REPLACING CONSUMABLE COMPONENTS

Replacing the compartment lighting lamp (Fig. 3)
To replace the compartment lighting lamp, if burnt out, proceed as follows:
• Disconnect the power supply to the appliance.
• Undo the four screws fixing the light fitting ring nut “A” and remove the glass “V” together with seal “G”.
• Remove the halogen lamp “L” and replace it with another one of the same characteristics (12V - 20W - 300°C) using a clean cloth or paper to avoid direct contact with fingers.
• Refit the protection glass, correctly inserted inside the seal, in the lamp compartment and fix the ring nut by retightening the 4 screws, after smearing the seal with food-grade silicone grease.



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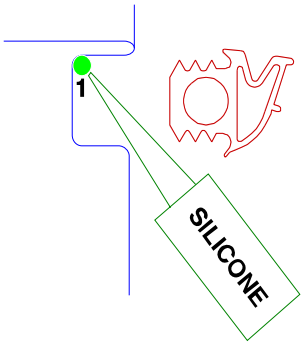
Replacing door seals (Fig. 4)
NB: The door seal is a component that can become worn over time. It is advisable to replace it whenever any hardening or breakage is noticed.
To replace it, proceed as follows:
• Remove the seal from its seat and clean the latter of any traces of silicone.
• apply a bead of silicone sealant at point **1** along the inside profile of the seal seat.
• insert the new seal along the entire seat.



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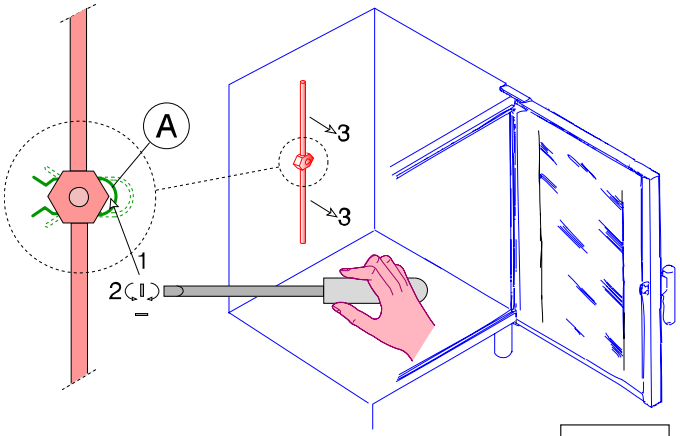
9.3 PARTICULAR CLEANING

Cleaning and checking efficiency of the draining system
Periodically clean the drain pipe, checking for any obstructions involving the draining of water.

Cleaning the CLEANING SYSTEM rotating jet (Fig. 5)
It is advisable to clean the jet in case of:
- long periods of CLEANING SYSTEM disuse
- difficulty in wash arm rotation (probable nozzle obstruction)
- use of very hard water.

If the nozzles are completely obstructed, use the tip of a knife to remove any encrustations.

• Extract (without removing) the retaining clip **A** from the middle block of the jet. For this operation, insert the tip of a screwdriver in the part indicated by the arrow and turn it from the vertical to the horizontal position as shown in the figure.
• Remove the jet from the rotation pin.



5

• Place the rotating jet in a bowl containing descaler, leave to work over night then rinse with plenty of water.
• Refit the jet, inserting it on the rotation pin and pressing the retaining clip into its original position.